



chef's menu

- first course -

WARM PRETZELS

stadium mustard/cheddar cheese sauce

PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

- second course -

ROASTED BEET SALAD

radish/mint/honey yogurt/aged balsamic/feta

LITTLE GEM LETTUCE

stone fruit/pistachio/green goddess dressing/goat cheese

GRILLED BRENTWOOD CORN

chipotle crema/lime/cotija cheese/cilantro

- third course -

GRILLED SUMMER SQUASH

pepper jam/pine nut/herbs

LINGUINE

tomato water/greek basil/black pepper/pecorino

BUTTERMILK FRIED CHICKEN THIGHS

vinegar hot sauce/caraway yogurt/basil

- fourth course -

DESSERT SAMPLER

candy bar/blueberry glazed donut/seasonal sorbet