

B E X Supper Club

Reservations Only

Friday, June 17, 2022

\$125 per person; *excludes tax + gratuity*

"After a good dinner one can forgive anybody, even one's own relatives." -Oscar Wilde

Menu : includes amuse bouche

Starter (select 1)

Chilled Spring Pea Soup | garnished with pea sprouts + pea flowers

Dandelion Greens + Arugula with Strawberries, Candied Walnuts + Local Goat Cheese
Dandelion greens, arugula, strawberries, candied walnuts, valley shepherd's goat, red onion + garlic scape vinaigrette

Watercress, Watermelon Radish + Orange Blossom Vinaigrette
Watercress, micro-greens, watermelon radish + toasted pistachios with orange blossom vinaigrette

Mains (select 1)

Grilled Rib-Eye Steak with Nasturtium Pesto
Served with chive blossom potato rosti + grilled asparagus

Halibut poached in Harissa + Rose Water
Served with local herb dressed couscous + sauteed greens

Roasted Chamomile Frenched Chicken Breast with Pan Jus
Served with artichoke, leek + potato hash + roasted baby carrots

Vegan Botanical Tamales with Hibiscus-Jackfruit "Carnitas"
Served with spicy black beans + sauteed greens

Desserts (select 1)

Chocolate Pavlova with Honeysuckle Creme | *layers of meringue with chocolate mousse + honeysuckle*

Lavender Crème Brûlée with Blueberries

Meyer Lemon Semi-Freddo with Toasted Almonds + Fresh Berries + Edible Flowers

name:	phone #		
cc#	exp.	code	
1 st seating*	6:00pm	2 nd seating	8:15pm

Dinner is served with coffee or tea. Espresso & Cappuccinos are available for an additional charge.

* Due to our limited capacity; 1st seating tables need to be reset by 8:00pm. Thank You.