Firefly

chef's PRIX-FIXE

{ appetizers }

MEATBALLS
blend of ground beef, pork, veal and smoked guanciale, san marzano tomatoes, breadcrumbs, parmesan

BIGEYE TUNA TARTARE
ponzu, pickled ginger, mango & soy emulsion, puffed wild rice

SUMMER SALAD
arugula, shaved fennel, peach, pickled cucumber, greek feta, honey vinaigrette (gf)

{ entrées }

ATLANTIC SALMON
eggplant purée, king oyster mushroom, crispy sesame leaves, ginger relish, dashi sauce (gf)(df)

STEAK FRITES
filet mignon 8oz, haricots verts, creamy peppercorn sauce, hand cut frites

MUSHROOM PAPPARDELLE
wild mushrooms, truffle cream, grana padano, whipped ricotta

MARY'S DUCK BREAST
sweet potato purée, baby carrots, kale chips, sauce a l'orange (gf)

{ desserts }

MOLTEN CHOCOLATE CAKE
horchata ice cream, hazelnut feuilletine, raspberry

STICKY TOFFEE CAKE
dates, toffee sauce, candied pecans, vanilla ice cream

{ optional sides }

HAND CUT FRITES 12
parsley, salt & garlic, ketchup, aioli

GARLIC SMASHED POTATOES 11
butterball potatoes, garlic, saffron aioli (v) (gf)

BRUSSELS SPROUTS *sweet & sour chili sauce, roasted grapes,vegan bacon (v) (gf)* 12

FRIED EGGPLANT 11
date syrup, green chili cilantro sauce (v) (gf)

BABY CARROTS 12
hummus, kaffir lime kosho (v) (df)

MAC & CHEESE 12
three cheese mornay, savory bread crumbs

SPRING MIX SALAD *fresh greens, cucumber, tomato, mustard dressing (v) (gf)* 9

(df) dairy free (v) vegan (gf) gluten free

$78