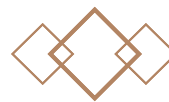


Temple
bar



FIRST COURSE

Grilled Octopus

Romesco, Sunchoke, Preserved Lemon
2016 Boomtown Syrah, Washington \$12

Fennel and Citrus Salad

Citrus Segments, Spinach, Pistachio, Citrus Vinaigrette
2017 Chateau Ducass White Bordeaux, France \$11

MAIN COURSE

Bavette Steak

Chimichurri Cauliflower, Steak Sauce
Locations Red Blend by David Phinney, España \$12

Chive Tagliatelle

Asparagus, Mushrooms, Parmesan
2017 Cambria Chardonnay, California \$12

DESSERT

Lemon Tart

Lemon Curd, Torched Meringue
Lustau Dry Olorosso Sherry \$9

Panna Cotta

Strawberry Compote
Chateau Bel Air \$10



\$33 per person
Executive Chef Bryce Hall