



PLATO'S 3-COURSE SUMMER HARVEST MENU \$68

Optional wine pairing addition - \$39

A menu crafted to highlight seasonality and the diversity of fresh local ingredients.  
Choose one from each category to revel in the ever changing harvest.

**START**

*grilled gem lettuce salad* 16  
burrata/gribiche

*bangs island mussels* 18  
brett barrel saison/ yuzu kosho/ chile

*lamb meatballs* 17  
yellow chile/ queso fresco/ grilled bread

*ember grilled caulilini* 16  
sorghum, golden beet, cashew raita

**MAIN**

*colorado rack of lamb* 39  
merguez/ fava/ radish/ chickpea/ chermoula

*gulf wild grouper* 38  
pop corn grits/ huitlacoche

*maple leaf duck breast* 36  
coffee/ quinoa/ leek/ red cabbage/ cherries

*cauliflower steak* 32  
tahini glazed carrot/ coconut & turmeric relish  
za'atar/ quinoa

**FINISH**

*bayer inspired chocolate mousse* 18

*baked brie* 16  
fig, pecan, honey comb

*strawberry petite gateau* 16  
basil, rhubarb, mascarpone

*hazelnut mousse* 16  
praline, caramel, hazelnut sponge