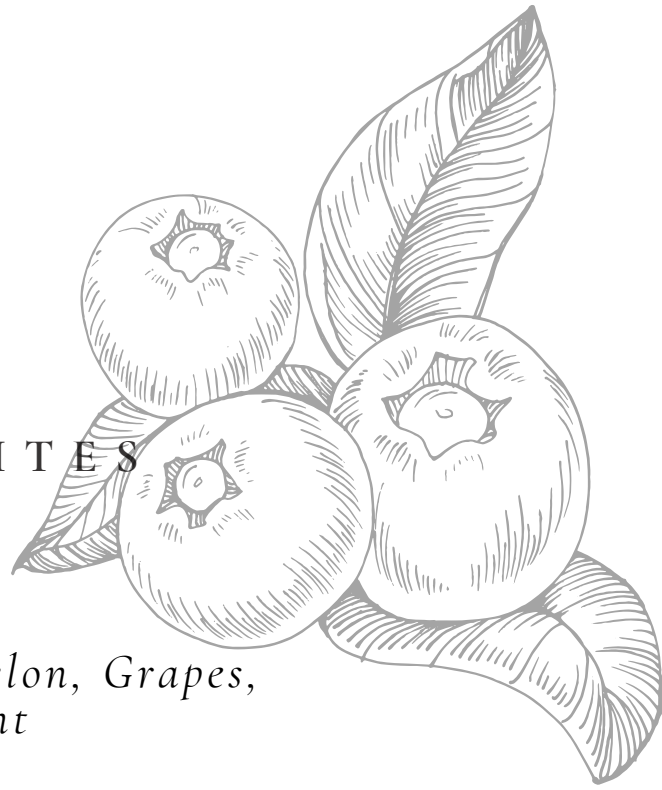


JULY



WELCOME BITES

Course One

AJO BLANCO

*Marcona Almond, Sourdough, Cucumber, Melon, Grapes,
Sherry Vinegar Granita, Crispy Garlic, Mint*

Course Two

GRILLED GARLIC SCAPE NEST BAGNA CAUDA

*Blistered Snap Peas, Panisse, Boquerones, Preserved Lemon, Radish,
Dill Pollen*

Course Three

GNOCCHI PARISIENNE

Tomato Beurre Blanc, Basil, Parmesan, Cracked Black Pepper

INTERMEZZO

Main

HICKORY SMOKED BAY LEAF CURED DUCK

*East End Coffee Roasted Beets, Pickled Cherries, Local Honey,
Roast Duck Croquette, Thyme Jus*

Dessert

COCONUT STICKY RICE PUDDING

*Warm Blueberries, Yuzu Curd, Candied Ginger, Miso Black Sesame
Rice Crispy Treat*

\$110 per person (plus tax and gratuity)

REVIVAL KITCHEN 2026