



sample menu

**first**

vegetable garden | vegetables and herbs of the season

slow cooked diver scallop | sunchoke puree | edamame | earl grey | toasted almond

fresh water spot prawn roasted on the plancha | exotic Indian spices | whipped kabocha squash

yukon gold potato risotto | fresh cow's milk cheese | black olive | pickled garlic

seared hudson valley foie gras | pain d' epics | pickled green papaya | quince consommé | \$8 supplement

**second**

confit of wild ono | roasted fingerling potatoes | wild mushrooms | meyer lemon confit

cinnamon smoked duck | roasted winter vegetables | potato-pine puree

crispy pork shoulder | potato and kale | slow cooked farm egg | truffle puree

anise scented elk tenderloin | pickled red cabbage | turnip puree | caramel potatoes | juniper honey

**third**

poached local quince | meyer lemon cake | quince flower yogurt | earl grey ice cream

elderflower semifreddo | exotic citrus with honey | toasted almond cake

whipped amono chocolate | pine nut cake | coconut cream | dried raspberry | juniper sorbet

carrot cake & salted caramel coolant | hazelnut & coca sable | spiced yogurt sorbet

selection of artisan cheese | \$7 supplement

\*consuming raw or undercooked seafood, meat, poultry, or eggs may increase the risk of food-borne illness

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