

6 course sample menu - \$150 per person

amuse bouche -

is our complementary course, typically a crudo small bite or something seasonal that has us going wild!

first course -

potato foam + confit potatoes +
cockle clam & prosciutto crostini + micro cress

second course -

roasted then pickled red & golden baby beets +
goat cheese fritter + shaved asparagus + candy cane beet

third course -

ravioli sheep's milk ricotta + basil + asparagus + spinach +
broccolini + lemon vinaigrette

fourth course -

sea bass + pea & mint soup + tendrils + heirloom toy box tomatoes +
lemon turmeric oil

fifth course -

herb crust beef tenderloin + 48 hour demi glace + baby carrots +
squash + charred cipollini + fingerling potatoes + nettle puree

sixth course -

caramelized peaches + black pepper & creme fraiche ice cream +
almond granola + micro basil