

# 4 course sample menu - \$95 per person

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## amuse bouche -

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

## first course -

compressed watermelon + pickled watermelon rind +  
whipped feta + cucumber + blueberries + avocado +  
yuzu caviar + chive blossoms

## Second Course -

sous vide pork belly + sichuan pepper + crab apple ketchup

## Third Course -

barneget dy boat sea scallops + corn & zucchini succotash +  
chowder sauce + potato puree

## Fourth Course -

lemon macerated strawberries + shortcake biscuit +  
+ raspberry jam + whipped cream + micro basil