

## GRAZE

peperonata, garlic scapes, pickled vegetables, cognac jus, **GRILLED OCTOPUS**  
white asparagus, rhubarb, basil, celtuce, **BURRATA DI PUGLIA**  
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

## HOOK, HUNT & HARVEST

sorrel, fava beans, garbanzo beans, smoked buttermilk, **OLIVE OIL POACHED HALIBUT**  
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,  
**DRY-AGED BEEF STRIPLOIN**  
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

## SWEET REMEDIES

poached rhubarb, elderflower and sorrel ice cream, strawberry rhubarb gelée,  
**ROASTED STRAWBERRY MOUSSE**  
haskap berry compote, buckwheat crumble, olive oil foam, sourdough toast ice cream,  
**HASKAP BERRY AND HONEY VERRINE**  
miso caramel, sesame crumble, black sesame semi freddo,  
**MISO MILK CHOCOLATE CRÊMEUX**



*Graze, Hook, Hunt & Harvest  
and Sweet Remedies*

*4-course menu*

CHEF

amuse-bouche

GRAZE

peperonata, garlic scapes, pickled vegetables, cognac jus, **GRILLED OCTOPUS**  
celtuce, young coconut, goji berries, crispy rice, tom yum, **PAN-SEARED SCALLOPS**  
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**  
white asparagus, rhubarb, basil, celtuce, **BURRATA DI PUGLIA**

HOOK, HUNT & HARVEST

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**  
mustard spätzle, salsify, red cabbage, brown butter jus, **DRY-AGED DUCK BREAST**  
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,  
**DRY-AGED BEEF STRIPLOIN**  
sorrel, fava beans, garbanzo beans, smoked buttermilk, **OLIVE OIL POACHED HALIBUT**

SWEET REMEDIES

poached rhubarb, elderflower and sorrel ice cream, strawberry rhubarb gelée,  
**ROASTED STRAWBERRY MOUSSE**  
haskap berry compote, buckwheat crumble, olive oil foam, sourdough toast ice cream,  
**HASKAP BERRY AND HONEY VERRINE**  
miso caramel, sesame crumble, black sesame semi freddo,  
**MISO MILK CHOCOLATE CRÉMEUX**



*Graze, Hook, Hunt & Harvest  
and Sweet Remedies*

*3-course menu*

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, HAND-CUT BEEF TARTARE  
white asparagus, olives, basil, celtuce, BURRATA DI PUGLIA  
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

fava beans, shishito peppers, spring radishes, fish croquette, smoked butter,  
PAN-SEARED SABLEFISH  
asparagus, potato rosti, broccolini, braised shallots, red wine jus,  
PAN-SEARED FLANK STEAK  
sunchokes, celeriac, onion jus, ROASTED MAITAKE MUSHROOM

| SWEET REMEDIES

poached rhubarb, elderflower and sorrel ice cream, strawberry rhubarb gelée,  
ROASTED STRAWBERRY MOUSSE  
miso caramel, sesame crumble, black sesame semi freddo,  
MISO MILK CHOCOLATE CRÉMEUX



*Graze, Hook, Hunt & Harvest  
and Sweet Remedies*

*4-course menu*

CHEF

amuse-bouche

GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, HAND-CUT BEEF TARTARE

white asparagus, olives, basil, celtuce, BURRATA DI PUGLIA

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

HOOK, HUNT & HARVEST

fava beans, shishito peppers, spring radishes, fish croquette, smoked butter,  
PAN-SEARED SABLEFISH

asparagus, potato rosti, broccolini, braised shallots, red wine jus,  
PAN-SEARED FLANK STEAK

foraged mushrooms, piave cheese, english peas, candied lobster nage,  
LOBSTER RISOTTO

sunchokes, celeriac, onion jus, ROASTED MAITAKE MUSHROOM

SWEET REMEDIES

poached rhubarb, elderflower and sorrel ice cream, strawberry rhubarb gelée,  
ROASTED STRAWBERRY MOUSSE

miso caramel, sesame crumble, black sesame semi freddo,  
MISO MILK CHOCOLATE CRÉMEUX

BOTANIST

LUNCH



Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.