

*Make your choices from
Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

2 courses \$47 per guest

3 courses \$55 per guest

| GRAZE

berry paint, beets, burrata cheese, pumpernickel, **IBERICO HAM SALAD**
smoked egg yolk, caperberries, parmesan, sourdough, **HAND-CUT BEEF TARTAR**
oxtail, pickled pearl onions, buffalo ricotta whipped cream, **PUMPKIN SPICED SOUP**

| HOOK, HUNT & HARVEST

rapini, potatoes dauphine, mustard seed, natural jus, **PAN-ROASTED FLANK STEAK**
saffron potato, seafood nage, **SABLEFISH**
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

meyer lemon marmalade, corn pop sand, charred corn ice cream,
blueberry meringue, **MEYER LEMON CAKE**
apricot sorbet, cocoa tuile, nib brittle, pistachio sponge, **ESMERALDA CRÉMEUX**



Option 1
Graze, Hook, Hunt & Harvest
and Sweet Remedies.

3 courses \$72 per guest

| GRAZE

celeriac, mojo de ajo, kohlrabi, **BISON TONGUE**

celery, fennel, duck leg confit tortellini, **DUCK CONSOMMÉ**

green grapes, tarragon, goat cheese, balsamic, **WATERCRESS SALAD**

| HOOK, HUNT & HARVEST

quince, carrots, confit duck leg roulade, tamarind jus, **20 DAY DRY-AGED DUCK BREAST**

salsify, black kale, brussels sprouts, rye berries, red wine emulsion, **MUSTARD CRUSTED CHICKEN**

gnocchetti, endive, chorizo, **GRILLED STURGEON**

| SWEET REMEDIES

barley crunch, root beer chantilly, chocolate ice cream, malt ganache,
CHOCOLATE PORTER CAKE

meyer lemon marmalade, corn pop sand, charred corn ice cream,
blueberry meringue, **MEYER LEMON CAKE**



*Option 2
Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

4 courses \$88 per guest

| CHEF

amuse bouche

| GRAZE

nashi pear, kohlrabi, puffed sturgeon, yuzu, SNOW CRAB SALAD
textures of sunchoke, lardo, xo sauce, PAN-SEARED SCALLOPS
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

onion nage, fermented vegetables, puffed tapioca, SEARED SABLEFISH
salsify, black kale, brussels sprouts, rye berries, red wine emulsion, MUSTARD CRUSTED CHICKEN
gnocchetti, endive, chorizo, GRILLED STURGEON
hominy, carrots, black pepper jam, lamb belly, PAN ROASTED LAMB SADDLE

| SWEET REMEDIES

apricot sorbet, cocoa tuile, nib brittle, pistachio sponge, ESMERALDA CRÉMEUX
cashew cream, pumpkin cake, ube chip, chai tea sorbet, ROASTED SQUASH

