

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

2 courses \$47 per guest

3 courses \$55 per guest

| GRAZE

nashi pear, kohlrabi, puffed sturgeon, yuzu, SNOW CRAB SALAD

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

confit potatoes, leeks, charred scallops, VICHYSOISE

| HOOK, HUNT & HARVEST

root vegetables, brussels sprouts, brown butter, natural jus, PAN-ROASTED FLAT IRON

fennel, clams, smoked butter, guanciale, PAN-ROASTED 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
strawberry, shrimp, cucumber, RED GAZPACHO
green grapes, tarragon, goat cheese, balsamic, WATERCRESS SALAD

| HOOK, HUNT & HARVEST

wild mushrooms, seasonal vegetables, brown butter jus, 20 DAY DRY-AGED DUCK BREAST
artichokes, confit tomatoes, crispy skin, CHORIZO-CRUSTED CHICKEN BREAST
kombu, fresh legumes, turnips, OLIVE OIL POACHED HALIBUT

| 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

asparagus, clams, buckwheat, SEARED SABLEFISH
artichokes, confit tomatoes, crispy skin, CHORIZO-CRUSTED CHICKEN BREAST
kombu, fresh legumes, turnips, OLIVE OIL POACHED HALIBUT
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

