

*Make your choices from
morning stretch
and Hook, Hunt & Harvest*

2 courses \$42 per guest

| MORNING STRETCH

seasonal preserve, HOUSE-BAKED CROISSANT

seasonal berries, FRESH CUT FRUIT

greek yogurt, house-made preserve, fresh berries, GRANOLA PARFAIT

| HOOK, HUNT & HARVEST

scrambled free-run eggs, bacon, sausage, crispy potato, BOTANIST BREAKFAST

poached medium, house made peameal bacon, crispy potato, hollandaise sauce,
BOTANIST BENEDICT

wild salmon gravlax, grilled sourdough, neufchâtel, pickled onion, watercress,
SALMON TARTINE

cinnamon sugar streusel, candied pecans, cream cheese glaze,
CINNAMON PANCAKES

roasted apple, currants, pistachio, vanilla cream, STEEL-CUT OATS

includes fresh brewed coffee or tea



*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, halibut chicharrón, yuzu, SNOW CRAB SALAD

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

strawberry, shrimp, cucumber, RED GAZPACHO

| 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

mascarpone, buckwheat honey, crostata, frozen blackberry foam, ORCHARD FRUIT

apricot sorbet, cocoa tuile, nib brittle, pistachio sponge, ESMERALDA CRÉMEUX



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

3 courses \$76 per guest

| GRAZE

foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**
strawberry, shrimp, cucumber, **RED GAZPACHO**
stone fruit, caramelized honey vinaigrette, tiger blue, hazelnuts, **POWER GREENS SALAD**

| HOOK, HUNT & HARVEST

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

| SWEET REMEDIES

barley crunch, root beer chantilly, chocolate ice cream, malt ganache,
CHOCOLATE PORTER CAKE
mascarpone, buckwheat honey, crostata, frozen blackberry foam, **ORCHARD FRUIT**



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

4 courses \$92 per guest

| CHEF

amuse bouche

| GRAZE

nashi pear, kohlrabi, halibut chicharrón, yuzu, SNOW CRAB SALAD

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

textures of sunchokes, lardo, xo sauce, PAN-SEARED SCALLOPS

| HOOK, HUNT & HARVEST

asparagus, clams, buckwheat, SEARED SABLEFISH

kombu, fresh legumes, turnips, OLIVE OIL POACHED HALIBUT

artichokes, confit tomatoes, crispy skin, chorizo, SOURDOUGH CRUSTED CHICKEN BREAST

charred corn, foraged mushrooms, fava beans, natural jus, BONE-IN LAMB SHANK

| SWEET REMEDIES

apricot sorbet, cocoa tuile, nib brittle, pistachio sponge, ESMERALDA CRÉMEUX

salt and pepper almonds, macaron, cashew cream, roasted rhubarb sorbet, CHERRY

