

*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

burrata, kale, pistachio, **GRILLED BEET SALAD**

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

water buffalo ricotta, duck marshmallow, cocoa nib, **CHESTNUT SOUP**

| HOOK, HUNT *&* HARVEST

potato gnocchi, taleggio, cauliflower, **PAN-ROASTED FLAT IRON**

du puy lentil, mushroom, fennel, **PAN-ROASTED SABLEFISH**

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

mascarpone mousse, kataifi nest, **BLACKBERRY CONSOMMÉ**

hazelnut whip, raspberry sorbet, milk crumble, **CHOCOLATE RASPBERRY**



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

3 courses \$76 per guest

| GRAZE

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE
water buffalo ricotta, duck marshmallow, cocoa nib, CHESTNUT SOUP
squash, sea buckthorn, goat cheese, CHICORY SALAD

| HOOK, HUNT & HARVEST

spaghetti squash, fermented cauliflower, yuzu kosho, PAN SEARED KING SALMON
wild mushrooms, seasonal vegetables, brown butter jus, 20 DAY DRY-AGED DUCK BREAST
mustard spaetzle, turnips, burgundy truffles, parmesan jus,
MUSTARD CRUSTED CHICKEN BREAST

| SWEET REMEDIES

ginger sponge, pistachio crèmeux, sesame, orange, ginger ice cream,
GINGER PISTACHIO
mascarpone mousse, kataifi nest, BLACKBERRY CONSOMMÉ



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

4 courses \$92 per guest

| CHEF

amuse bouche

| GRAZE

burrata, kale, pistachio, **GRILLED BEET SALAD**

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

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

| HOOK, HUNT & HARVEST

black bean, celeriac, fermented jalapeño, epazote, **PAN SEARED SABLEFISH**

spaghetti squash, fermented cauliflower, yuzu kosho, **PAN SEARED KING SALMON**

mustard spaetzle, turnips, burgundy truffles, parmesan jus, **MUSTARD CRUSTED CHICKEN BREAST**

radishes, puffed grains, lamb consommé, tamale, **LAMB BARBACOA**

| SWEET REMEDIES

hazelnut whip, raspberry sorbet, milk crumble, **CHOCOLATE RASPBERRY**

pecan praline, wild rice, chai ice cream, **POACHED APPLE**

