

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

| GRAZE

leek fondue, potato gnocchi, lobster glaze, CHARRED OCTOPUS

shitake mushrooms, preserved quince, truffle vinaigrette, SPRING SHOOTS SALAD

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

| HOOK, HUNT & HARVEST

caramelized eggplant, crème fraiche, soft herbs, potato, BLACK PEPPER CRUSTED SALMON

roasted onion, tamale, salsify, red mole, DRY-AGED DUCK BREAST

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

| SWEET REMEDIES

wild flower honey gelee, graham and puffed wheat crumble, green apple sorbet,

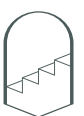
LEMON VERBENA PANNA COTTA

smoked chocolate namelaka, bergamot gel, earl grey tea ice cream,

bittersweet chocolate sorbet, VALRHONA CHOCOLATE CAKE

pink grapefruit curd, mint chantilly cream, raspberry sorbet, PINK GRAPEFRUIT PAVLOVA

cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES



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

| CHEF

amuse bouche

| GRAZE

leek fondue, potato gnocchi, lobster glaze, CHARRED OCTOPUS

romanesco, duck prosciutto, bordelaise, watermelon radish, PAN-SEARED SCALLOPS

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

shitake mushrooms, preserved quince, truffle vinaigrette, SPRING SHOOTS SALAD

| HOOK, HUNT & HARVEST

caramelized eggplant, crème fraiche, soft herbs, potato, BLACK PEPPER CRUSTED SALMON

roasted onion, tamale, salsify, red mole, DRY-AGED DUCK BREAST

celeriac gnocchi, rapini, green peppercorn jus, PAN SEARED STRIPLOIN

sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

wild flower honey gelee, graham and puffed wheat crumble, green apple sorbet,
LEMON VERBENA PANNA COTTA

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bittersweet chocolate sorbet, VALRHONA CHOCOLATE CAKE

pink grapefruit curd, mint chantilly cream, raspberry sorbet, PINK GRAPEFRUIT PAVLOVA
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