

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

3 courses \$78 per guest

| GRAZE

leek fondue, potato gnocchi, lobster glaze, CHARRED OCTOPUS
shitake mushrooms, preserved rhubarb, truffle vinaigrette, GREEN 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

strawberry mint gelée , roasted strawberry sorbet, mint oil, STRAWBERRY LEMON POSSET
smoked chocolate namelaka, bergamot gel, earl grey tea ice cream,
bittersweet chocolate sorbet, VALRHONA CHOCOLATE CAKE
brûléed peaches, mascarpone cream, blood peach sorbet, PEACH HAZELNUT DACQUOISE
cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES



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

4 courses \$94 per guest

| 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 rhubarb, truffle vinaigrette, GREEN 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

strawberry mint gelée , roasted strawberry sorbet, mint oil, STRAWBERRY LEMON POSSET

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

bittersweet chocolate sorbet, VALRHONA CHOCOLATE CAKE

brûléed peaches, mascarpone cream, blood peach sorbet, PEACH HAZELNUT DACQUOISE

cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES

