

*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



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

3-course menu

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS
manchego cheese, pecans, maple syrup, compressed pears, SALT ROASTED BEET SALAD
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

roasted garlic nage, pierogi, radishes, herb oil, DIJON MUSTARD CRUSTED SALMON
roasted onion, tamale, salsify, red mole, DRY-AGED DUCK BREAST
vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

| SWEET REMEDIES

almond cremeux, salted coffee crumble, coffee ice cream,
PINE NUT ALMOND CARAMEL TART
dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE
riesling poached pears, squash crèmeux, candy cap mushroom ice cream,
BUCKWHEAT HONEY CAKE
cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES



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

4-course menu

| CHEF

amuse bouche

| GRAZE

sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS
romanesco, duck prosciutto, bordelaise, watermelon radish, PAN-SEARED SCALLOPS
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE
manchego cheese, pecans, maple syrup, compressed pears, SALT ROASTED BEET SALAD

| HOOK, HUNT & HARVEST

roasted garlic nage, pierogi, radishes, herb oil, DIJON MUSTARD CRUSTED SALMON
roasted onion, tamale, salsify, red mole, DRY-AGED DUCK BREAST
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN
sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

almond cremeux, salted coffee crumble, coffee ice cream,
PINE NUT ALMOND CARAMEL TART
dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE
riesling poached pears, squash crèmeux, candy cap mushroom ice cream,
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cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES

