

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

MORNING STRETCH

seasonal preserve, HOUSE-BAKED CROISSANT

seasonal berries, FRESH CUT FRUIT

house yogurt, bee pollen, honey, 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

buffalo crumb, crème anglaise, berry compote, BRIOCHE FRENCH TOAST

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

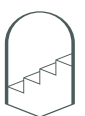
sunchokes, cultivated mushrooms, fine herbs, leche de tigre, CHARRED OCTOPUS
manchego cheese, pecans, maple syrup, compressed pears, SALT ROASTED BEET SALAD
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

roasted garlic nage, pierogi, radishes, herb oil, DIJON MUSTARD CRUSTED SALMON
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN
vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

| SWEET REMEDIES

dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE
calvados poached raisins, muscovado nemalaka, pecan ice cream,
APPLE PECAN CAKE
vanilla puff pastry, rosemary mandarin cremeux, mandarin gelée, citrus sherbet,
MANDARIN MILLE FEUILLE
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
chickpea panisse, cauliflower, foraged mushrooms, lamb jus,
LAMB RACK AND LAMB BELLY DUO
gailan, cabbage roulade, beef tongue, XO sauce, PAN SEARED STRIPLOIN
sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

dark chocolate fondant, hazelnut financier, hazelnut and orange semifreddo,
MILK CHOCOLATE HAZELNUT MOUSSE
calvados poached raisins, muscovado nemalaka, pecan ice cream,
APPLE PECAN CAKE
vanilla puff pastry, rosemary mandarin cremeux, mandarin gelée, citrus sherbet,
MANDARIN MILLE FEUILLE
cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES

