

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

3-course menu

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND CUT BEEF TARTARE**
fine herbs, basil, pickled vegetables, grilled sourdough, **BURRATA DI PUGLIA**
foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

fennel, pearl onions, green asparagus, **BLACK PEPPER CRUSTED SALMON**
wild mushrooms, carrots, celery, red wine jus, **OVEN ROASTED FLANK STEAK**
sunchoke, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,
TONKA BEAN BAVAROISE
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE

BOTANIST

LUNCH *Summer*



Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.

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4-course menu

| CHEF

amuse bouche

| GRAZE

green mole, pumpkin seeds, shishito peppers, GRILLED OCTOPUS
salsa macha, broccolini, fermented jalapeño, green apple, pork jowl, PAN-SEARED SCALLOPS
foraged mushrooms, mushroom soil, crispy piave, HAND CUT TAGLIATELLE
feta, cucumbers, olives, bell peppers, beef prosciutto, ARTICHOKE SALAD

| HOOK, HUNT & HARVEST

vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI
smoked carrots, chickpea panisse, eggplant, grilled vegetable sauce, mint jus,
LAMB BELLY AND LAMB RACK DUO
farro verde, taleggio, grilled broccolini, horseradish, bone marrow bordelaise,
DRY-AGED STRIPLOIN
morel mushrooms, english peas, favas, dark chicken jus, BUTTER POACHED HALIBUT

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,
TONKA BEAN BAVAROISE
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE
demerara sugar and bourbon sautéed apples, brown butter ice cream,
APPLE BROWN BUTTER CAKE



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3-course menu

| GRAZE

green mole, pumpkin seeds, shishito peppers, GRILLED OCTOPUS
feta, cucumbers, olives, bell peppers, beef prosciutto, ARTICHOKE SALAD
foraged mushrooms, mushroom soil, crispy piave, HAND CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

morel mushrooms, english peas, favas, dark chicken jus, BUTTER POACHED HALIBUT
farro verde, taleggio, grilled broccolini, horseradish, bone marrow bordelaise,
DRY-AGED STRIPLOIN
vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,
TONKA BEAN BAVAROISE
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE
demerara sugar and bourbon sautéed apples, brown butter ice cream,
APPLE BROWN BUTTER CAKE

