

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

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

salmon roe, smoked buttermilk, kohlrabi, summer squash, **BLACK PEPPER CRUSTED SALMON**
foraged mushrooms, potato gnocchi, braised endive, green peppercorn bordelaise,
DRY-AGED STRIPLOIN
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

caramelized white chocolate cremeux, citrus cake, strawberry granite, basil ice cream,
STRAWBERRIES AND BASIL
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE
mascarpone cream, mirabelle plum sorbet, roasted black plums,
PLUM DACQUOISE



| 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

foraged mushrooms, potato gnocchi, braised endive, green peppercorn bordelaise,
DRY-AGED STRIPLOIN

salmon roe, smoked buttermilk, kohlrabi, summer squash, BLACK PEPPER CRUSTED SALMON

| SWEET REMEDIES

caramelized white chocolate cremeux, citrus cake, strawberry granite, basil ice cream,
STRAWBERRIES AND BASIL

miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE

mascarpone cream, mirabelle plum sorbet, roasted black plums,
PLUM DACQUOISE



*Graze, Hook, Hunt & Harvest
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3-course menu

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND-CUT BEEF TARTARE**

heirloom tomatoes, stone fruit, basil, spicy walnuts, **BURRATA DI PUGLIA**

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

| HOOK, HUNT & HARVEST

spaghetti squash, pumpkin seeds, ginger beurre blanc, **BLACK PEPPER CRUSTED SALMON**

smoked maitake mushrooms, potato dauphinoise, tarragon, brown butter jus,
PAN SEARED FLANK STEAK

sunchokes, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

mascarpone cream, mirabelle plum sorbet, roasted black plums,
PLUM DACQUOISE

miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE



*Graze, Hook, Hunt & Harvest
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4-course menu

| CHEF

amuse-bouche

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND-CUT BEEF TARTARE**

heirloom tomatoes, stone fruit, basil, spicy walnuts, **BURRATA DI PUGLIA**

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

| HOOK, HUNT & HARVEST

spaghetti squash, pumpkin seeds, ginger beurre blanc, **BLACK PEPPER CRUSTED SALMON**

smoked maitake mushrooms, potato dauphinoise, tarragon, brown butter jus,
PAN SEARED FLANK STEAK

sunchokes, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

mascarpone cream, mirabelle plum sorbet, roasted black plums,
PLUM DACQUOISE

miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE

BOTANIST

LUNCH *Fall*



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