

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

*3-course menu*

| GRAZE

pipian rojo, last summer's dried tomatoes, cilantro, **GRILLED OCTOPUS**  
green shoots, rhubarb, fermented white asparagus, salsa macha, **BURRATA SALAD**  
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

sorrel, parsley root, sunchokes, celery, buttermilk, **OLIVE OIL POACHED HALIBUT**  
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,  
**DRY-AGED BEEF STRIPLOIN**  
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,  
**MAPLE WALNUT CARAMEL TART**  
miso caramel, sesame crumble, black sesame semifreddo,  
**MISO MILK CHOCOLATE MOUSSE**  
pumpkin seed crumble, kabocha squash ice cream, ginger gel,  
**CARAMELIZED CROISSANT BREAD PUDDING**



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

*4-course menu*

| CHEF

amuse-bouche

| GRAZE

pipian rojo, last summer's dried tomatoes, cilantro, **GRILLED OCTOPUS**  
celtuce, young coconut, goji berries, crispy rice, tom yum, **PAN-SEARED SCALLOPS**  
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**  
green shoots, rhubarb, fermented white asparagus, salsa macha, **BURRATA SALAD**

| HOOK, HUNT & HARVEST

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**  
mustard spätzle, salsify, red cabbage, brown butter jus, **DRY-AGED DUCK BREAST**  
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,  
**DRY-AGED BEEF STRIPLOIN**  
sorrel, parsley root, sunchokes, celery, buttermilk, **OLIVE OIL POACHED HALIBUT**

| SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,  
**MAPLE WALNUT CARAMEL TART**  
miso caramel, sesame crumble, black sesame semifreddo,  
**MISO MILK CHOCOLATE MOUSSE**  
pumpkin seed crumble, kabocha squash ice cream, ginger gel,  
**CARAMELIZED CROISSANT BREAD PUDDING**

BOTANIST

DINNER  
*Spring*



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

*3-course menu*

| GRAZE

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

beet snow, texture of beets, meringue, mustard greens, white balsamic, **BURRATA SALAD**

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

pumpkin seed crumble, kabocha squash ice cream, ginger gel,  
**CARAMELIZED CROISSANT BREAD PUDDING**

miso caramel, sesame crumble, black sesame semifreddo,  
**MISO MILK CHOCOLATE MOUSSE**

**BOTANIST**

LUNCH  
*Spring*



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

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

*4-course menu*

| CHEF

amuse-bouche

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND-CUT BEEF TARTARE**  
beet snow, texture of beets, meringue, mustard greens, white balsamic, **BURRATA SALAD**  
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

pumpkin seed crumble, kabocha squash ice cream, ginger gel,  
**CARAMELIZED CROISSANT BREAD PUDDING**  
miso caramel, sesame crumble, black sesame semifreddo,  
**MISO MILK CHOCOLATE MOUSSE**

**BOTANIST**

**LUNCH**  
*Spring*



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