



SIX COURSE TASTING

\$ 1 3 9

AMORETTE

SPRING ONION POPPY BREAD

Cultured herb butter

BARELY COOKED SCALLOP

*Apple gel, apple blossom, pine oil,
watercress, seaweed foam*

SOFT SHELL CRAB

*Rice 'stones', crispy wakame, hijiki,
herb and pickled vegetable salad,
fish sauce vinaigrette*

LAMB TARTARE

*Mustard ice cream, seeds, grains, confit onion,
olive soil, sunflower shoots*

ELK TENDERLOIN

*Black truffle presse, pea purée, smoked corn gel,
mint chimichurri*

CHAMOMILE PANNA COTTA

Sable crumb, bee pollen, preparations of flowers

VEGETARIAN

SPRING ONION POPPY BREAD

Cultured herb butter

MUSHROOM

*Apple gel, apple blossom, pine oil,
watercress, seaweed foam*

TOFU

*Rice 'stones', crispy wakame, hijiki,
herb and pickled vegetable salad,
fish sauce vinaigrette*

IMPOSSIBLE TARTARE

*Mustard ice cream, seeds, grains, confit onion,
olive soil, sunflower shoots*

FAUX GAME BIRD

*Black truffle presse, pea purée, smoked corn gel,
mint chimichurri*

CHAMOMILE PANNA COTTA

Sable crumb, bee pollen, preparations of flowers

executive chef
Andrew Brosten

executive pastry chef
Logan Mansell

sommelier
Thierry Lesparre

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.