

THREE COURSE PRE-FIXE MENU

SMALL PLATES

ROASTED LOCAL PEACH

Vadouvan Granola, Brie Cheese, Fermented Fennel, Rye Crackers, Fennel Pollen, Frisee

CAULIFLOWER SOUP

Cauliflower, Golden Raisin Puree, Capers, Radish, Parsley

PEAR AND ARUGULA SALAD

Bosc Pear, Arugula, Point Reyes Blue Cheese, Candied Pecans, Saba

SEARED DAYBOAT SCALLOP

Eggplant, Jicama, Tomato, Pickled Onion, Chocolate Mint Kombucha

BONE MARROW TART

Chanterelle Mushrooms, Parmesan Waffle, Pine Oil, Whipped Egg, Gill of the Ground, Lemon Gel

LOCAL HIERLOOM TOMATO

Watermelon, Marigold, Rosemary Pesto, Corn, Lemon Basil, Garden Cucumber

ENTRÉE

SEED "RISOTTO"

Cherry Tomato, Radish, Spring Onion, Flax, Sunflower, Pepitas, Quinoa, Farro, Tapioca Pearls, Peppadew Peppers, Fontina Fondue

SCOTTISH SALMON

Celery Root, Garden Peppers & Tomatoes, Green Beans, Mushrooms, Corn Sauce

SWORDFISH

Caramelized Fennel, Spring Onion, Pickled Mustard Seed, Cedar Cake, Black Garlic Emulsion

NEW YORK STRIP

Summer Squash, Confit Baby Potato, Patty Pan Squash, Chanterelle Mushroom, Red Wine Gastrique, Black Pepper Powder

BUTTER FRIED ANGUS BEEF BURGER

3 Cheese Mornay, Applewood Bacon, Caramelized Onion, Black Garlic Aioli, Pickled Vegetables, Mustard Seed Bun, Yukon Gold Potato Chips

DESSERT

BASQUE STYLE CHEESECAKE

Peach Nectarine Compote, Graham Cracker

BLACK CHOCOLATE CAKE

Whipped Chocolate, Milk Jam, Strawberry, Walnuts

COOKIES 'N' CREAM

Black Chocolate & Peppermint Cookie, Chocolate Chip Cookie, Served with Lemon, Vanilla Parsnip & Bacon & Egg Ice Creams