CHEF’S TASTING MENU

Glazed Pineapple
marinated butternut squash, shiitake, pineapple & black truffle aioli, ricotta, furikake

Fontina Coda di Piccione
burnt onion sunchoke butter, pickled peppers, tomato vinegar, parmesan

Beet & Blue Cheese Galette
apples, walnut jam, balsamic thyme vinaigrette

Crêpe Lasagna
zucchini duxelles, sun-dried tomato, grilled treviso caesar

Frozen Sweet Potato Custard
cranberry gastrique, vanilla pudding, pecans & Seasonal Creamsicle

Five Courses $115 per person
A 20% service fee will be added to all food and beverage. Gratuity is not expected.

*Items marked with an “*” are cooked to order
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Wild Mushrooms not an inspected product.