

Executive Chefs – Chris Long & Shelby Stevens

Wine Director – Micah Wells

Menu Prix Fixe 76 - Wine Pairing 58

One

Scallop Spring Mushroom Sea Bean Sorrel

Capon Cannelloni Carrot Fiddlehead Chervil

White Asparagus Shallot Ramp Truffle Pecorino

Salmon Radish Nori Lemon

Lobster Stinging Nettle Turnip Pea

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Two

Duck Rhubarb Pinenut Barley Honey

Lobster Asparagus Black Garlic Kataifi

Lamb Fennel Lentils Mustard

Halibut Sunchoke Ginger Seaweed

Gnocchi Ricotta Fava Morel Brown Butter

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Three

Guava Sorbet Ginger Meringue Mango Pistachio

Honey Mascarpone & Shortbread Lemon Curd Earl Grey Ice Cream

Bee Pollen

Chocolate Financier Rosemary Sour Cherries

Humboldt Fog Goat Cheese Cake Graham Rhubarb Basil

Local & International Cheese Almond Seasonal Preserved Jam

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

especially if you have certain medical conditions