

# NATALIE'S

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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