



March 30th

First

Forest Mushrooms, Madeira Crème, Montana Chevre, Thyme Pastry, Balsamic Pearls

Vitteaut Alberti, NV, Brut, Cremant De Bourgogne, France

Second

Grilled Octopus, Saffron Sabayon, Squid Ink, Romesco, Castelvetroano Olives, Frisee, Toasted Garlic, Parmigiano Crisp

Latta, Rousanne, Lawrence Vineyard, Columbia Valley, 2018, Washington

OR

New Bedford Scallops, Crab Butter, Sweet Peas, Miners Lettuce, Charred Sweet Onion, Lemon-Basil Oil

Kofererhof, Muller-Thurgau, Alto Adige, 2019, Italy

Third

Pork Belly Confit, Apple Caramel, Candied Ginger, Delicata Squash, Microgreens

Dashe, Les Enfants Terribles, Zinfandel, Mendocino, 2018, California

Main

Duck Two Ways: Dry Aged Duck Breast & Duck Rilette, Flathead Cherries, Ricotta, Butternut Squash, Arugula, Duck Cracklin'

Piedrasassi, Syrah, Bien Nacido, Santa Maria Valley, 2018, California

OR

Bison Tenderloin, Tasso, Morel Mushrooms, Humboldt Fog, Sage, Parsnips, Carrots

Chateau Rozier, Saint-Emilion, Grand Cru, Bordeaux, 2018, France

4 course menu 85

Wines paired 55

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

Please note there is an 18% service charge for 3 or less, 20% for 4 or more

Vegan & Vegetarian Tasting available upon request