



June 22nd-25th

First

Kona Kampachi, Barrel Aged Fish Sauce, Lemongrass, Yuzu Gel, Parsnips, Chili Oil

Deviation Road, Brut, NV, Adelaide Hills, Australia

Second

New Bedford Scallops, Spring Peas, Morel Mushrooms, Saffron, Truffle, Pea Sprouts, Lemon-Basil Oil

Köfererhoff, Muller-Thurgau, Valle Isarco, Alto Adige, 2019, Italy

OR

Grilled Octopus, Squid Ink, Roasted Red Pepper Custard, Andouille, Castelvetrano Olives, Marcona Almond Gremolata, Frisee

Latta, Roussanne, Lawrence Vineyard, Columbia Valley 2019, Washington

Third

Pork Belly Confit, Dixon Melon, Red Onion Caramel, Beet Tuille, Melon Radish, Arugula

Domaine Du Clos du Fief, "Julienas", Beaujolais, 2020, France

Main

Alaskan Halibut, Heirloom Tomatoes, Fiddlehead Ferns, Porcini Mushrooms, Wild Leeks, Fingerling Potatoes

Devona, Pinot Noir, Willamette Valley, 2018, Oregon

OR

Bison Tenderloin, Tasso, Molasses, Worcestershire, Dauphine Potatoes, Broccoli

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

4 course menu 95

Wines paired 60

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

Please note there is an 18% service charge for tables of 2 or less, 20% for tables of 3 or more

Vegan & Vegetarian Tasting available upon request