



March 15th-18th

First

Alaska King Salmon Lox, Meyer Lemon, Vanilla Bean Sabayon, Leek Ash, Wasabi Root, Char Roe, Parsnips, Fennel Pollen

Domaine Romain Collet, Crémant De Bourgogne, Brut, NV, Burgundy, France

Second

Grilled Octopus, Parmigiano-Rosemary Mousse, Tomato Confit, Marcona Almonds, Castelvetrano Olives, Cured Egg Yolk, Squid Ink, Charred Frisee

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

OR

New Bedford Scallops, Spring Peas, Winter Chanterelles, Cava, Spring Onions, Delicata Squash, Truffle, Lemon-Basil Oil

Heidler, "Löss," Grüner Veltliner, 2021, Austria

Third

Pork Belly Confit, Honeycrisp Apples, Barrel Aged Maple, Candied Ginger, Beet Tuille, Pickled Chard, Butternut Squash

Château Beaucastel, Cotes Du Rhone, "Coudoulet," Rhone, 2020, France

OR

Buttermilk Fried Quail, Aged Sherry, Warm Cane Emulsion, Duxelles, Yukon Golds, Fiddlehead Ferns, Red Pepper Jus

Alvaro Palacios, "Camins Del Priorat," Priorat, 2020, Spain

Main

Duck Two Ways: Dry Aged Duck Breast & Duck Rilette, Kumquat Marmalade, Blood Orange, Cardamom, Nettles, Spinach Foam, Salt Roasted Beets

Devona, Pinot Noir, "Freedom Hill," Willamette, 2016, Oregon

OR

Bison Tenderloin, Hedgehog Mushrooms, Humboldt Fog, Sage, French Fingerling Potatoes, Swiss Chard

Chateau Rozier, Saint-Emilion Grand-Cru, Bordeaux, 2019, 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