



**March 22<sup>nd</sup>-25<sup>th</sup>**

**First**

**Kona Kampachi “Hawaiian Yellowtail”,** Sea Urchin Butter, Meyer Lemon, Leek  
Ash, Wasabi Root, Parsnips, Fennel Pollen

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

**Second**

**Grilled Octopus, Parmigiano-Rosemary Mousse, Saffron Romesco, Marcona  
Almonds, Castelvetrano Olives, Cured Egg Yolk, Squid Ink, Charred Frisee**

*Bink, Semillon, “Flowers,” Barossa Valley, 2017, Australia*

**OR**

**New Bedford Scallops, Hedgehog Mushrooms, Spring Onions, Delicata Squash,  
Truffle, Lemon-Basil Oil, Pea Tendrils**

*Patricia Green Cellars, Chardonnay, “Durant Vineyard,” Dundee Hills, 2017, Oregon*

**Third**

**Pork Belly Confit, Honeycrisp Apples, Strawberry-Basil Jam, Beet Tuille, Pickled  
Chard,**

*Clos Triguedina, Malbec, Cahors, 2011, France*

**OR**

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

*Colene Clemens, Pinot Noir, “Dopp Creek Estate,” Chebalem Mountains, 2019, Oregon*

**Main**

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

*Grammercy Cellars, Mouvedrè, “Lower East,” 2017, Washington*

**OR**

**Bison Tenderloin, Winter Chanterelles, Humboldt Fog, Sage, Fingerling Potatoes,  
Swiss Chard**

*L’Ecole, Cabernet Sauvignon, “No. 41,” Walla Walla, 2019, Washington*

**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**