



June 14-17th

First

Halibut Lox, Meyer Lemon Marmalade, Wasabi Root, Cucumber Water, Sesame Tuille, Crisp Shallot, Lemon-Basil Oil

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

Second

Grilled Octopus, Parmigiano-Rosemary Mousse, Saffron Sofrito, Marcona Almonds, Castelvetro Olives, Red Cabbage, Cured Egg Yolk

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

OR

New Bedford Scallops, Truffle Marinated Pioppino Mushrooms, Fava Beans, Ramps, Parsnips, Pea Sprouts

Blink, Flowers Semillon, Barossa Valley, 2017, Australia

Third

Pork Belly Confit, Maple, Rhubarb, Candied Ginger, Fiddlehead Ferns, Honeycrisp Apples, Pickled Swiss Chard

Puydeval, Cotes Du Rhone, Languedoc, 2016, France

OR

Duck Rilette, Strawberry-Basil Jam, Housemade Ricotta, Pinenuts, Foie-Whey Powder, Baby Kale

Salem Wine Co., Pinot Noir, Eola-Amity Hills, Willamette Valley, 2018, Oregon

Main

Bison Tenderloin, Chanterelle Mushrooms, Humboldt Fog, Sage, Fingerling Potatoes, Spinach Foam

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

OR

Summer Truffle Risotto, Morel Mushrooms, Spring Peas, Parmigiano-Reggiano

Cigliuti, Barbera D'Alba, Langhe, Piedmont, 2018, Italy

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