

7.30.2018



First

Garden Salad / Buttermilk / Herbs
Smoked Salmon Roe / Asparagus / Mushroom / Lemon
Figs / Buttermilk / Coriander / Serrano Ham
Cucumber / White Nectarine / Fennel / Burrata

Second

Chicken Liver Mousse / Cherry / Basil / Umami Bread
Smoked Potato & Leek
Scallop/ Daikon Radish / Thai Flavors
Hamachi / Strawberry / Burnt Onion

Third

Alaskan King Salmon "Provençal" Squash / Herbs
Beef / Cucumber / Garlic / Oregano
Spaghetti / Spring Vegetables / Herbs
Chicken "Tom Kha Gai" / Mushrooms / Coconut / Coriander

Fourth

White Peach / Almond / Basil
Raspberry / Rhubarb / Brie
Blackberry & Herbs de Provence
Cocoa / Sweet Corn / Lavender

The menu is subject to change at any time due to seasonality or the whims of the chef wishing to serve the best at the moment

Executive Chef Zach Geerson