

☼First☼

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

☼Second☼

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

☼Third☼

Salmon "Provincial," Heirloom Tomato, Squash, Herbs
Beef, Fennel, Roasted Miso
Spaghetti, Spring Vegetables, Herbs
Chicken "Tom Kha Gai," Mushroom, Coconut, Coriander

☼Fourth☼

Melon, Almond, Basil
Raspberry, Rhubarb, Brie
Blackberry & Herbs de Provence
Cocoa, Sweet Corn, Lavender

Welcome to Journeyman's

A place created out of trial and error, and many **great successes**.

We hope you **escape** to a place of your own, **away from stresses** of everyday life. The menu you have here is what we think is **best right now**; Seasonal and surprising. We encourage you to **take your time** and allow **us to take care of you**. If you have any questions or would like a recommendation, **our team is ready** and **knowledgeable**, and can help guide you through **your own personal Journey**.

It is **with great pleasure** that we offer you.

Journeyman's Food + Drink

Sincerely,

Chef Zachary Geerson