



Chefs Tasting Menu
February 2022

First Course

Salad

Pickled Onion, Opal Apples, Red Beet, Crispy Sprouts, Caramelized Pecans, Poached Berry, Black Yuzu

Second Course

Confit of Rabbit Leg

Fettuccine, Prosciutto, Roasted Hazelnuts, Fermented Garlic

Third Course

Herb Crusted Halibut

Bouillabaisse Sauce, Smoked Mussels, Petite Herbs

Fourth Course

Venison Rack

Re-Hydrated Golden Raisins, Pistachio Puree, Sorrel, Juniper-Rosemary Sauce

Fifth Course

Chocolate

Almond Sponge, Coffee Buttercream, Chocolate Ganache