



THE WOODLAND TABLE EP.7
CHEF'S KEVIN LONG & MIKE WISDOM
12.9.25

WELCOMING

SWEET POTATO CROUSATDE

Vanilla, lime, pepitas, milk powder

SMOKED ALASKAN SABLEFISH

Dark bread, Worcestershire syrup, "relish"

TOASTED RAVIOLI

Montasio strikes again, sauce Amatricana

CHARCOALED BEEF TARTARE

Gem lettuce, "Punjab caviar"

AMUSE

TINY HAM BISCUIT

House cured Tasso, foie gras mousse, persimmon mostarda

1st

FULLY DRESSED SHRIMP COCKTAIL

Frisee, capers, Pequin pickled onions, Dijon cocktail sauce

2nd

MISO BRAISED LEEK

Potato- leek broth, crème fraiche, caviar, crispy bits

3rd

RISOTTO DE FIDEO

Boston Pasta Co. pasta, seared Black bass, local littlenecks, Maine mussels, Calabrian
chilies, charred tomato brodo, herbs

4th

MINATURE BEEF WELLINGTON

Mcguire's mushrooms three ways, cauliflower "Robuchon", sauce Bordelaise

5th

BUTTERNUT SQUASH CHEESECAKE

Chevre, almond shortbread crumb, smoked parsnip Chantilly, cranberry meringue, maple dust

