

50th Birthday Party
January 14, 2023

First Course

Gin Cured Salmon

beet + green apple + pistachio + tarragon

crema + winter citrus bubbles

2nd Course

Duck Breast

parsnip + farro + orange "bitters" +

pinot noir black berries

3rd Course

Dry Aged Rib Eye

sweet potato + horseradish cauliflower + king

trumpet mushroom + shallot marmalade + beef jus

Dessert

Birthday Cake

menu curated by chef

colton wagner