



\$60 DINNER

STARTER

little seafood platter | east coast oysters & patagonian wild shrimp / marie rose sauce, lemon / horseradish / mignonette / hot sauce

waldorf salad | edwin county belgium endive / ember-roasted grapes / danish blue / candied walnuts / foraged wild garlic aioli / pea shoots

burgundy escargots | garlic butter / mushrooms / parsley / baguette

MAIN

arctic char a la plancha | tuscan kale / toasted hazelnut / sunchoke foam skillet roasted shallots / lemon / dill

merguez-spiced cauliflower kebab | wood-fired flat bread / iceberg / baba ghanoush / coriander preserved lemon yogurt / pickled lombardi peppers

grass fed beef short rib | watercress + cucumber salad / citrus horseradish vinaigrette / pomme purée / garlic chips / cressy mustard caviar / braise jus

DESSERT

crème brûlée | millpond gardens lemon verbena

pink rhubarb sorbet | rosé poached summer berries / chiffon cake crystallized blue violets

vanilla ice cream + brownie pieces | espresso caramel / chantilly / amarena cherry / cookie