



Chef Christian Frangiadis Tasting Menu

VEGETARIAN or CARNIVORE*

FIRST COURSE

Ricotta Mint Pea Ravioli
radish beans, grana padana

SECOND COURSE

Beetstrami
blueberry dijon, cultured butter, rye cracker

THIRD COURSE

Soufflé Mini-Omelette
tom cheese fondue, lettuce-pea puree, fermented salsa

OR

Rock Shrimp Stuffed Jalapeño*
green mole

FOURTH COURSE

Ricotta Gnocchi
*spork garden vegetables: lovage, shell beans, zephyr squash,
purslane, purple basil, tomatoes*

OR

Halibut*
toasted coconut milk, salmon roe, radish beans

FIFTH COURSE

Spork Garden Bibb Lettuce
*bitter greens, berries, pepitas, tomato water vinaigrette,
buttermilk-corn miso*

SIXTH COURSE

Buckwheat Crêpe Galette
*forest mushrooms, walnut nasturtium crumble,
egg yolk, roquefort*

OR

Roast Pressed Dry Aged Duck Breast*
mango-chili honey, braised leeks, mustard fruits

DESSERT

Shortcake
cornbread, sour cherries, almond, basil ice cream

Seven Course Tasting Menu - \$65
tax and gratuity separate