



Spring Sample Menu

FIRST COURSE

Scallop Crudo

Aleppo Chili - Pickled Sweet Peppers
Lemon Agrumato - Chervil
gf df nf

Brassicas Salad

Pomegranates - Lamb Chopper - Organic Arugula
Toasted Pine Nuts - Apple Vinaigrette
gf

Frascarelli

Melted Leeks - Asparagus - Black Truffle
Cured Egg Yolk - Pecorino Toscano
nf

SECOND COURSE

Celeriac Milanese

Potato Crust - Braised Fennel - Orange Supremes
Charred Romesco - Citrus Gremolata
gf df nf

Ora King Salmon

Pea Risotto - Broccoli Rabe Pesto
Citrus Beurre Blanc
gf nf

Waygu Ribeye Cap

Gouda Polenta - Cherry Tomatoes - Brussels Sprouts
Bacon Sherry Jus - Charred Shallots
nf



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DESSERTS

Apple-Flathead Cherry Cobbler

Drop Biscuit Topping - Cookie Butter Ice Cream
nf

Toffee Date Cake

Poached Pears - Brown Sugar Crumble
Spiced Vanilla Ice Cream
nf

Chocolate Panna Cotta

Candied Coconut - Marshmallow Fluff
Toasted Pecans - Coconut Sorbet
gf df

Gianduja Chocolate Bar

Chocolate Ganache - Brown Butter Hazelnuts
Whipped White Chocolate

Big Dipper Ice Cream

Vanilla - Chocolate - Huckleberry
White Mint Oreo
nf

Cookies and Brownies

Chocolate Chip - Cinnamon Crumble
Oatmeal Blueberry - Caramel Brownie
nf