

Sample \$129 Five Course Tasting Menu

September 2024

Tuna

citrus, chili, cabbage

or

Great Meadow Farm Salad

tomato, cucumber, burrata, truffle vinaigrette

Sardinian Fregola Pasta

lamb, local mushroom, burrata, sungold

(can be made vegetarian upon request)

or

Florida Pink Spotted Shrimp

white bean, heart of palm, almond, marigold

Grilled Eggplant

smoked tomato, ricotta, almond, pita

or

Hawaiian Kanpachi

tomatillo, red onion, poblano

Roasted Mushroom

corn, lentils, yogurt, tomato

or

Chicken

potato aligot, mushroom, thyme

or

Ribeye

potato aligot, mushroom, thyme

Vanilla Custard

figs, biscuit, caramel

or

Chocolate

figs, mint, cheesecake

All food and beverages are subject to 22% gratuity & 6.625% sales tax.

A 3% fee will be applied to all credit card transactions. Payments made by ACH/Bank Account will have this fee waived.

chef scott anderson & crew