

Sample Four Course Tasting Menu

September 2024

Tuna

citrus, chili, cabbage

or

Great Meadow Farm Salad

sunflower seed, burrata, herbs

Sardinian Fregola Pasta

lamb, burrata, local mushroom

or

Kohlrabi

basil pistou, pine nut, ricotta

or

Japanese Squid

fageolet bean, spring onion, prosciutto cotto

Kanpachi

mustard, miso, dulce seaweed

or

Ribeye

aligot potato, mushroom, greens

or

Roasted Cabbage

smoked tomato lentils, onion, lime, min

Hawaiian Vanilla

peaches, biscuit, caramel

or

Chocolate

peaches, 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