

Sample 4 Course Menu

1st Course

Lettuce and Fennel Salad

mustard vinaigrette, herb, sesame

Sockeye Salmon

dill, cucumber, buttermilk

Cucumber Salad

tomato, feta, herbs

Beef Tartare

smoked tomato, cipolline onion, malabar spinach

3rd Course

Yellowfin Tuna

nectarine, thai basil, peanut

Monkfish

chanterelles, corn, peach, tomatillo

Griggstown Chicken

chanterelles, kohlrabi, spelt

Niman Ranch Ribeye

potato, nettles, mushroom

Maitake

mushroom, garlic chive, potato

2nd Course

Bloody Butcher Grits

husk cherries, okra, crispy chicken skin

Artichokes

brown rice, tomato, lacterius mushroom, celery

Crab

buttermilk, peach, chile

Cavatelli

chanterelles, pesto, tomato

4th Course

Chocolate

chai, mint, orange

Cherry

oats, cherry ice cream, blueberries

Ice Cream and Sorbet Trio

apple, chocolate, goat's milk

Blueberry

birch, maple syrup, hazelnut

August 2017

chef scott anderson

& crew