



Spring Tasting Menu

Amuse-bouche

Little Gem Lettuce

Point Reyes blue cheese foam, brioche croutons, glazed opal apple,
roasted walnut, heirloom carrot

Wild Salmon Soufflé & Aged Gruyère

bacon sauce supreme, orange, chive oil, smoked salmon roe

Niman Ranch Beef Tenderloin

celery root, mustard greens, Vidalia onion soubise, peppercorn jus
or

Butter Poached Norwegian Skrei

miners lettuce, watercress, pea purée, spring mushrooms, wasabi vinaigrette

Intermezzo

Sweet Pea Cake

preserved lemon sorbet, pistachio, crème fraîche, carrot meringue

\$50 per person

Wine pairings \$50 per person

Vegetarian menu available upon request

Menu items are subject to change

Tax and gratuity not included

No substitutions, please

For reservations, please call 435-645-6632