

FIVE COURSE TASTING MENU

Custom seasonal tasting menus available upon request

\$165 PER PERSON

AMUSE BOUCHE

Marinated Watermelon & Prosciutto

FIRST COURSE

Sunchoke Soup

*sunchoke, green oil, chervil, neuske's bacon lardons,
pecorino brioche crisp*

SECOND COURSE

Duck Confit Tortelloni

sage brown butter, blood orange, pecorino, parsley

THIRD COURSE

Crisp Chicken Thigh

melted leeks, celery root puree, pickled chanterelles

FOURTH COURSE

Pan Seared Black Bass

butternut squash farrotto, arugula pesto

FIFTH COURSE

Amaretti Semifreddo

candied kabocha squash, espresso shortbread