



# FARM & FISHERMAN CHEF DINNER

*six course prix fixe  
6 - 9 p.m.*



**SOMMELIER LEAD WINE PAIRING**  
*\$75*



**ROASTED SPRING ASPARAGUS**

*portobello mushrooms, caramelized yogurt*

**WILD RAMP PESTO ORECCHIETTE**

*sfoglini organic pasta, burrata, confit tomato*

**HIDDEN FJORD SLOW BAKED SALMON**

*english peas, asparagus, ramps*

**PAINTED HILLS FARM GRASS FED BEEF**

*confit fingerling potatoes, herbs de provence*

**FARMSTEAD CHEESE COURSE**

*english tickler cheddar, hotos graviera and spanish manchego*



**DESSERT**

**ALMOND CAKE**

*orange chantilly cream, poached rhubarb, granola crumble*

*\* Consuming raw or uncooked meats, poultry, seafood,  
shellfish or eggs, may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*



# FARM & FISHERMAN CHEF DINNER

*three course prix fixe*

*6 - 9 p.m.*

**SOMMELIER LEAD WINE PAIRING**

*\$45/65*



## FIRST COURSE

### **BABY GEM ROMAINE SALAD**

*cherry tomatoes, red onion, blue cheese,  
herb buttermilk dressing*

### **BURRATA "STRACCIATELLA"**

*arugula, candied walnuts, toast*

### **POACHED SHRIMP**

*horseradish cocktail, farro, romaine,  
lemon crème fraîche*

### **TUNA TARTARE**

*asparagus, avocado-pea mousse,  
citrus vinaigrette*



## MAIN

### **CASCUN FARMS ROASTED CHICKEN**

*baby peas, carrots, thyme jus*

### **ORECCHIETTE BOLOGNESE**

*red wine, parmesan, rosemary breadcrumbs*

### **PORK CHOP**

*peach barbecue sauce, broccoli  
bacon slaw*

### **ATLANTIC COD**

*chickpeas, blistered tomatoes,  
lemon broth*



## DESSERT

### **DARK CHOCOLATE BROWNIES**

*vanilla whipped cream, cookie crumble, salted caramel*

### **ALMOND CAKE**

*orange anglaise, chocolate ganache*

### **MIXED BERRY PIE**

*vanilla custard, oat streusel*

### **SEASONAL FRUIT**

*and yogurt*

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