



FARM TO TABLE DINNER

*five course
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.*