

Graze, Hook, Hunt & Harvest

2-course menu

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND CUT BEEF TARTARE**

smoked beets, olive crumb, basil, white balsamic, **BURRATA DI PUGLIA**

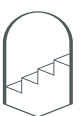
foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

smoked buttermilk, kohlrabi, dill, charred daikon, **BLACK PEPPER CRUSTED SALMON**

potato pavé, roasted cauliflower, cultivated mushrooms, **PAN SEARED FLANK STEAK**

sunchoke, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**



*Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

3-course menu

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND CUT BEEF TARTARE**

smoked beets, olive crumb, basil, white balsamic, **BURRATA DI PUGLIA**

foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

smoked buttermilk, kohlrabi, dill, charred daikon, **BLACK PEPPER CRUSTED KING SALMON**

potato pavé, roasted cauliflower, cultivated mushrooms, **PAN SEARED FLANK STEAK**

sunchoke, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,

TONKA BEAN BAVAROISE

miso caramel, sesame crumble, black sesame semi freddo,

MISO MILK CHOCOLATE MOUSSE



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and Sweet Remedies.*

3-course menu

| GRAZE

creamy polenta, cognac jus, pickled vegetables, cultivated mushrooms, **GRILLED OCTOPUS**
romaine hearts, white anchovies, smoked salmon roe, meyer lemon, **CAESAR SALAD**
foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

smoked buttermilk, lavender cured salmon belly, mustard spätzle,
BLACK PEPPER CRUSTED SALMON
squash gnocchi, foraged mushrooms, delicata squash, foie jus, **DRY-AGED STRIPLOIN**
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,
TONKA BEAN BAVAROISE
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE
demerara sugar and bourbon sautéed apples, brown butter ice cream,
APPLE BROWN BUTTER CAKE



*Graze, Hook, Hunt & Harvest
and Sweet Remedies.*

4-course menu

| CHEF

amuse bouche

| GRAZE

creamy polenta, cognac jus, pickled vegetables, cultivated mushrooms, **GRILLED OCTOPUS**
salsa macha, broccolini, fermented jalapeño, green apple, pork jowl, **PAN-SEARED SCALLOPS**
foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**
romaine hearts, white anchovies, smoked salmon roe, meyer lemon, **CAESAR SALAD**

| HOOK, HUNT & HARVEST

smoked buttermilk, lavender cured salmon belly, mustard spätzle,
BLACK PEPPER CRUSTED SALMON
du puy lentil stew, chipotle chili, fine herbs, natural jus, **BRAISED LAMB SHANK**
squash gnocchi, foraged mushrooms, delicata squash, foie jus, **DRY-AGED STRIPLOIN**
sunchokes, celeriac nage, onion jus, **ROASTED MAITAKE MUSHROOMS**

| SWEET REMEDIES

crispy phyllo, dark rye bread ice cream, red wine poached pears,
TONKA BEAN BAVAROISE
miso caramel, sesame crumble, black sesame semi freddo,
MISO MILK CHOCOLATE MOUSSE
demerara sugar and bourbon sautéed apples, brown butter ice cream,
APPLE BROWN BUTTER CAKE

