

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

*3-course menu*

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND CUT BEEF TARTARE**  
fine herbs, basil, pickled vegetables, grilled sourdough, **BURRATA DI PUGLIA**  
foraged mushrooms, mushroom soil, crispy piave, **HAND CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

fennel, pearl onions, green asparagus, **BLACK PEPPER CRUSTED SALMON**  
wild mushrooms, carrots, celery, red wine jus, **OVEN ROASTED 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**



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

*3-course menu*

| GRAZE

green mole, pumpkin seeds, shishito peppers, 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

morel mushrooms, english peas, favas, dark chicken jus, BUTTER POACHED HALIBUT

farro verde, taleggio, grilled broccolini, horseradish, bone marrow bordelaise,

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

green mole, pumpkin seeds, shishito peppers, 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

vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

potato roulade, onion mostarda, radishes, mint, LAMB RIB AND LAMB SADDLE DUO

farro verde, taleggio, grilled broccolini, horseradish, bone marrow bordelaise,

DRY-AGED STRIPLOIN

morel mushrooms, english peas, favas, dark chicken jus, BUTTER POACHED HALIBUT

| 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

BOTANIST

DINNER *Spring*

