



Farmer's Salad

baby lettuces, beets, radish

Autumn Pears

pine nuts, cocoa nib, pomegranate

Corn Soup

heirloom tomato salsa

Fresh Tagliatelle

leeks, beech mushrooms, nasturtium pesto

Farm Egg

smoked grits, country ham, collard greens

Coho Salmon

lentils, kale, curried peaches

Wagyu Beef

turnips, carrot, maitake mushrooms

Heritage Pork²

butter beans, broccolini, romesco

Autumn Vegetables

hand selected, creatively prepared

Artisan Cheeses

almonds, raisin bread, jam

Arborio Rice Pudding

spiced apple, red wine

Dulce de Leche Pot de Crème

toasted meringue, rosemary caramel

Ginger Cake

fuyu persimmon, kabocha, chai

Chocolate Mousse

devil's food cake, house made cracker jack

3 Course Prix Fixe - \$54 per person
add \$24 for wine pairing
inquire about A la Carte