

Spring- Renewal

April 26-29

Appetizer

Frizzled Roots & Battered Stems, Artichoke Pickle Dip* \$6.25

Soup & Salad

Choice of soup or salad included with entrée, ala carte pricing available.

Roasted Beets, Chicories, Yogurt, Preserved Lemon Vinaigrette (GF)

Green Garlic Flan, Chilled Pea Soup, Radishes, Borage & Sorrel (GF)

Entrees

Includes soup or salad

Potato Crusted Salmon, Oyster Mushrooms, Ramps, Asparagus (GF) \$17.95

Caramelized Celeriac, Kidney Bean, Sunchoke Sauce, Ramp Leaf Picada**, Sunflower Seed Praline (Veg, GF) \$15.95

Pepper Crusted Pork Belly, Crispy Potato Nest, Favas, Fontina Fondue, Poivre Reduction (GF) \$16.95

Grilled Lamb Chop, Spring Onions, Peas & Favas, Black Garlic Sauce, Lamb Demi (GF) \$17.95

Artichoke- Nettle-Farm Egg Yolk Raviolo, Soubise, Leeks, Tarragon Oil \$16.95

Eating raw or undercooked foods may increase your risk of food borne illness. ** Tree Nut

Please inform your server of any food allergies or dietary restrictions, adaptations are available. Vegan selection available upon request.

GF= Gluten Free; DF= Dairy Free; Veg= Vegan