

land

- crispy duck wings with fresh fig.....24
salt roasted beets / purple kraut / shaved fennel / harissa
- housemade lemongrass pork sausage.27
cherry tomato sambal / fried green tomatoes / little gem lettuce / garum vinaigrette
- lavender roasted lamb chops.....44
gai lan / hakurei turnip / verjus / roasted grapes

sea

- steelhead trout crudo with pickled conch.....24
peach / aji amarillo / sweet onion / nasturtium
- littleneck clams in sweet corn broth22
n'duja honey / hyssop / garlic scapes / sourdough
- roasted striped bass & summer squash.....37
three beans / green almond / lemon balm dashi / rose vinegar

garden

- roasted strawberries & harbison cheese.....24
griddled cornbread / pea tendrils / snow peas / hazelnut pesto
- vadouvan spiced baby carrots.....22
pepita whip / crunchy herb and mustard salad
- rapini & wild mushroom cavatelli.....28
ricotta / preserved lemon relish / black sesame

sides

- big buttermilk biscuit....4
smoked maple miso butter
- daily market vegetable...16
family sized side of our favorite seasonal produce

chef's tasting menu

- available at our chef's counter.....120
5 course original culinary experience
- optional curated wine pairing.....60

desserts

- strawberry spruce shortcake.....12
spruce tip biscuit / strawberry consommé / ricotta creme
- roasted rhubarb & almond financier....12
earl grey ice cream / warm maple bourbon syrup
- seasonal ice cream.....6
ask your server for today's flavors

