

Menu Prestige
Vegetarian

Amuse bouche

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Hawaiian hearts of palm
pressed lime, pickled red peppers
black olive oil

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Sunchoke velouté
French breakfast radish, grapefruit, tarragon

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Potato rösti
cipollini onions, wilted spinach, smoked egg yolk

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Carnaroli risotto of wild mushrooms
mascarpone and black truffle

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Peach, thyme crumble and lemon verbena ice cream

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Vanilla semifreddo
ginger-infused cake, local blueberries, yogurt sorbet

Menu Prestige \$185.00

Wine pairing \$115.00

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Amuse bouche

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Poussin roasted on the bone
foie gras torchon, baby lettuce, Burgundy truffle

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Maine diver scallops
curried cauliflower, pressed mango, spiced chickpeas

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Filet of turbot “gratiné”
marinated sungold tomatoes, white asparagus, basil velouté

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Colorado lamb
Moroccan couscous, braised artichokes, Meyer lemon, lamb vinaigrette

or

Caramelized Long Island duck breast
sweet rutabaga, potato rösti, Szechwan consommé

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Peach, thyme crumble and lemon verbena ice cream

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Vanilla semifreddo
ginger-infused cake, local blueberries, yogurt sorbet

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