

Opening Dinner Menu:

Peas & Carrots

Carrot Puree, Peas & Their Greens, Chive Vinaigrette, Preserved Kumquat
Crème Fraîche

Escabeche of Mussels & Artichoke/Saffron Rouille/ Grilled Levain

Dandelion Greens/ Preserved Sugar Plums/ Elephant Heart Plums/ Cured
Duck

Warm Kale & Beet top salad

Pickled & Raw Beets, Goats Milk Ricotta, Toasted Pistachios, Cava
Vinaigrette

Asparagus Soup

Sous Vide Farm Egg, Crispy Seeded Rye

Braised Pork Belly

Buck Wheat Polenta, Plum Mostarda

Mains

Pan Sear Salmon

House Made Chorizo, Manila Clams, English Peas & Their Greens,
Bouillabaisse Broth, Shaved Asparagus

Bone in Pork Chop

House Cured Pancetta & Potato Hash, Roasted Ramps, Ramp Jus

Fried Rabbit

Potato Puree, Pickled Carrot, Jus

Chicken Confit

Young Favas, Green Garlic, Potatoes, Roasted Chicken Juniper Broth

Gnocchi

Potato Gnocchi, English Peas & Their Greens, Asparagus, Parmigiano Broth