

PRIVATE DINING MENU SIX

Roasted Pioneer Farm Beet

herbed yogurt, plum tomato, roasted walnuts, wild foraged mulberry, fennel, lemon zest

Pappardelle

seared garden peas, pecorino, cured egg yolk, mint seared

Arctic Char

sweet farro, charred garlic scape, braised leek jus

Apricot creme brulee

Grand Marnier whipped cream, toasted almond dust