

PRIVATE DINING MENU FIVE

Mushroom Toast

Shiitake, miso black garlic paste, pickled white onion, alfalfa sprouts, evoo

Arugula

buratta, sweet onion, pickled cherry tomatoes, wild foraged ramp oil,
aged balsamic, pecorino

Rosemary Half chicken

roasted vegetables, herbs de provence brown butter, pickled fennel

Grape & Chocolate Cake

salted grape whipped cream, cacao dust