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**Taste of The Season from Local Gardens and Farms**

Martin's Biscuits | Midwife and Baker Bread | organic butter

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**The Beet to My Heart Strata**

Harley Farms goat chevre | fennel and herbs from the garden | winter citrus

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**Dungeness Crab Gnudi**

siberian caviar | manchego cheese

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**Ricotta Chive Gnudi**

black truffle | butter foam | herbs from the garden

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**Langostine Bisque**

white oak grilled langostine | lemongrass | makrut lime

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**White Shelling Bean**

salsa verde | parmesan | crispy potato strings

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**Red Beet Risotto**

pickled ramps | crispy shallots | burnt carrots

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**Petrale Sole**

scallop mousaline | ginger consomme | crispy shiso | herb oil

*(add siberian caviar \$20)*

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**Pasture Chicks Smoked Chicken Roulade**

preserved peas | carrots | pearl onion | sage au jus

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**Dry Age American Wagyu Strip Loin**

whipped potatoes | creamed spinach | demi glace

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**Blood Orange Tapioca**

dehydrated citrus | chervil oil

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**Princess Cake**

gold flake | chocolate caviar

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**Creme Brulee**

gluten-free biscotti | raspberry chantilly