



SPRING MENU

First Course

Chitarra Nera

octopus, pea, mint

-or-

Asparagus and Prosciutto

fennel, radish, arugula

Entrée

Halibut

artichoke, pistachio & tarragon, beurre blanc

-or-

FFA Peter's Ham in Hay

fava, mayacoba bean, consommé

Dessert

Chevre Custard

honey, rhubarb

-or-

Macarons

champagne, rosewater, apricot



SUMMER MENU

First Course

Kale Salad

raspberry, hazelnut, chevre

-or-

Corn Risotto

thyme, piment d'esplette

Entrée

Black Cod

fig, fennel & leek, prosciutto

-or-

Desert Weyr Rack of Lamb

"ratatouille"

Dessert

Lemon Verbena Panna Cotta

amaretti, strawberry

-or-

Olive Oil Cake

blackberry, basil



SUMMER MENU

First Course

Gnocchi

maitake, cauliflower, oregano

-or-

Strawberry Gazpacho

basil, olive oil, 20 year balsamic

Entrée

Alina Duck Breast

turnip, cherry, leek

-or-

Bison Tenderloin

beet, blackberry, onion, mole

Dessert

Robiola Cheesecake

strawberry, pine nut, flowers

-or-

Caramel Budino

olive oil, sea salt



FALL MENU

First Course

Celery Root Bisque

brandade, pepita, pear

-or-

Escarole Salad

apple, walnut, pancetta, balsamic

Entrée

Homestead Meats Ribeye

onion, chanterelle, chimichurri

-or-

Salt Crust-Roasted Snapper

clam chowder

Dessert

Fallen Chocolate Soufflé Cake

hazelnut, cream

-or-

Spiced Brioche

plum, butternut squash