FIRST

JERUSALEM ARTICHOKE VELOUTE
Kale Crisp | Apple Relish | gf/v/vg/df

OR

SNOW CRAB
Jicama, Fennel, Celery Salad | Saffron Aioli | Marcona Almond | gf/df

MAIN

BISON
Turnip Puree | Micro Mire Poix | Huckleberry Demi Glace | gf

OR

BLACK COD
Sumac | Squash | Chorizo | Beurre Blanc | Pickled Romanesco | gf

OR

WATERCRESS BUCKWHEAT RISOTTO
Chestnut Mushroom | Hay Fired Sweet Onion | Potato Leaf Tuile | gf/v/vg/df

DESSERT

SEA BUCKTHORN MOUSSE
Ancient Grain Flour Cookie | Coconut Snow | Spiced Strawberry Cordial | gf/v/vg/df

OR

GJETOST CUSTARD
Dark Chocolate Crunch Ganache | Blood Orange Caramel | Cocoa Wafer | v

Wine pairings are available for $30 per person