

NORDIC TABLE
VALENTINE'S DINNER
14 FEBRUARY 2024



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