

This menu is designed to be a shared plate experience served family style. The menu is 8 courses so it is varied and interesting but each course will be a tasting experience. Slower meal style with courses coming out one at a time.

November 11 - 2016

- House pork terrine, charcuterie, poached pear, candied nuts

- Candied beets, local honey, fresh ricotta, toasted buckwheat, buckwheat puree, beet greens

- Seared albacore, marinated/pickled carrots, onion, ginger, crisp potato, boiled egg

- Mussels and clams, white wine tomato, fresh baguette

- Local wild mushroom ravioli, sage butter, parm shavings

- Seared beef, crispy cauliflower, pan jus, crisp shallot

- Chocolate butter cream cake, candied pecan creme chiboust, cardamom ice cream, strawberry puree

- Cheese plate, purple grapes, quinoa crackers

November 12 – 2016

- Caramelized Onion Soup, Fried Cheese Toast
- Cured local salmon tartare, celery root and apple salad, crackers
- Butternut squash gnocchi, roast walnut cream, gremolata, lemon olive oil
- Pan Seared Ling Cod, pickled local matsutake, charred lacinato kale, braised pork belly
- Roasted fennel and barley risotto, butter poached local scallops
- Seared Duck Breast, duck confit croquette with hazelnuts, blueberry balsamic reduction, sour cherry demi/balsamic reduction, grilled radicchio, roasted garlic potato puree
- Apple Beignets, Caramel
- Cheese , Apples, Balsamic Figs, Baguette