

Dinner \$85 Optional Wine Parings \$55

Amuse Bouche

Parsnip Flan with Smoked Steelhead Roe & Blis Maple Syrup
&
Meyer Lemon Cured King Salmon Gravlax with Dill Avocado-Cucumber

Salad Course

Grilled Asparagus Salad with Smoked Bacon, Preserved Lemon Aioli
Soft Poached Egg Gribiche, Foraged Greens & Red Wine Pickled Onions

Fish Course

Roasted Neah Bay Halibut with Sautéed Morel Mushrooms & Stinging Nettles
Young Garlic Butter, Sea Urchin Coulis & Tarragon

Meat Course

Grilled Anderson Valley Lamb Loin with Truffled Celery Root
Klipsum Syrah Sauce, Watercress & Belly Sausage

Dessert

Rhubarb filled Puff Pastry with Hibiscus Tea Sherbet
Caramelized Marcona Almonds, Tarragon Sauce & White Chocolate

Mignardises

Marshmallows, Macaroons, Truffles, Rum Cakes & Madelines