

Tasting Menu
6 courses

Course 1

Miso Eggplant

Twice cooked, fromage blanc, miso glaze, rice crisps, pickled apple

Course 2

Prawn Crudo

Cilantro aguachile, cucumbers, chili, shallot

Course 3

Beef Tartare

Soy garlic paste, chili crisp, roasted onion espuma, foccacia

Course 4

Pan Seared Cod

Fermented Tomato and tamarind broth, navy bean salad, cold pressed olive oil

Course 5

Braised Bison Cheeks

Yellow corn grits, Parmesan, salsa macha, bison jus

Course 6

Coffee Cake

Brown Sugar Oat Crumb, toffee caramel, vanilla ice cream

OR

Lemon Meringue Tart (Sugar and Spiced)

Candied lemon rind.

Tasting Menu- Vegetarian
6 courses

Course 1

Miso Eggplant

Twice cooked, fromage blanc, miso glaze, rice crisps, pickled apple

Course 2

Patatas Bravas

Compressed potato, garlic kewpie mayo, pomodoro, fromage blanc

Course 3

Roasted Cauliflower steak

Za'atar seasoning, walnut fennel granola, cranberry gel, pickled berries

Course 4

Braised Cabbage Wedge

White bean puree, pickled beet relish, pickled raisins, salsa macha

Course 5

Roasted squash

Curried lentils, walnut fennel granola, cilantro, cranberries

Course 6

Coffee Cake

Brown Sugar Oat Crumb, toffee caramel, vanilla ice cream

OR

Lemon Meringue Tart (Sugar and Spiced)

Candied lemon rind.