



**November 2016**

**Appetizers**

**Potato Bisque...\$16**

*Parmesan. Truffle. Potato*

**Hen of the Woods...\$20**

*Marjoram. Asparagus Tree. Aged Balsamic Gel. Whipped Goat Cheese. Carrot Puree*

**Berkshire Farms Pork Belly and Diver Scallop...\$22**

*Smoked Potato Crumble. Maple Syrup Hollandaise. Pickled Mustard Seeds*

**The Garden Salad...\$20**

*Beet. Carrot. Chevre. Cucumber. Pecan*

**Bella Bella Foie Gras...\$26**

*Pickled Blackberry Puree. Asparagus. Mustard Seed. Apple*

**Entrees**

**Wagyu Beef Tenderloin...\$42**

*Charred White Onion. Carrot. Peas. Smoked New Potato. Cognac Cream Sauce*

**Springer Mountain Chicken Breast...\$32**

*Parsnip Puree. Carrot. Asparagus. Wild Mushroom. Puffed Skin.  
(\$15 Dollar Supplement: Truffles)*

**Tasmanian Sea Trout...\$35**

*Hen Egg Puree. Celuce. Pickled Mustard Seed. Garden Kale*

**Crab Risotto...\$31**

*Crab. Corn. Asparagus Coin. Woodland Jewels Wild Mushroom*

**Duroc Pork Tenderloin...\$35**

*Fennel. Grapefruit. Honeycomb. Sage. Cornbread*

**Corkage Fee: \$15.00 per bottle**

**For parties of 5 or more a 20% gratuity will be added to the final bill**

**\*Consuming raw or undercooked meats or seafood may increase your risk of food- borne illness**

*Executive Chef Alexander Hardy  
Owners and Proprietors Tara Buzan and Alexander Hardy*