



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. Celtuce. 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