



FARM-TO-TABLE DINNER



Passed Snacks

DUCK CONFIT CROQUETTE

DELICATA DOUGHNUTS

DEVILED EGGS & CAVIAR

CHICKEN LIVER CANAPÉS

To Begin

SALUMI & HONEY

RADISHES & GOAT BUTTER



From the Gardens

GREENHOUSE LETTUCES

Pea Tendrils, Fine Herbs, Green Goddess

FIRE-ROASTED DAILY HARVEST

Hakurei Turnips, Crispy Shallots, Honey Agrodolce

Mains

DAY BOAT SCALLOPS

Sweet Potato Purée, Beluga Lentils, Sage Brown Butter

PASTURE RAISED HERITAGE ROAST PORK

Smoked Celery Root, Braised Collard Greens, Mustard Pickled Onions



Sweet Ending

GINGERBREAD SWISS ROLL

Eggnog Creme, Bourbon Caramel