



Amuse: Pacific oyster/ fresh horseradish, rose flower mignonette

C1: Pear vichyssoise/ roasted leek, fennel, chardonnay, potato

C2: Smoked quail/ asparagus, winter citrus, TeaHive cheese (cow milk w. bergamont & orange blossoms), blood orange jam

C3: either or

Roasted hanger steak/arugula, horseradish, parsnip, wild mushroom, injera (), mustard beet demi

Or

Steel head salmon/ cauliflower grits, spring peas, marinated chickpeas, mint, pistachios, hibiscus gastrique

C4: Semifreddo for two/ local honey, chocolate, blood orange, salted almond crumble