

RICH
TABLE

MAY 22ND, 2017

BUTTERMILK PANNA COTTA, APRICOT, POPPY SEED

DRAKES BAY OYSTERS, CHERRY MIGNONETTE

SARDINE CHIPS, HORSE RADISH CRÈME FRAICHE

DRIED PORCINI DOUGHNUTS, RACLETTE CHEESE

BURRATA, STRAWBERRY GAZPACHO, OLIVE OIL, RADISH, GREEN GARLIC

SPRING VEGETABLES, GOAT CHEESE, CHERRY, CHICKEN SKIN

WHITE BEAN, GARLIC CONFIT, PAN CON TOMATE

DOUGLAS FIR LEVAIN, HOUSE CULTURED BUTTER

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TAJARIN, ENGLISH PEA, MINT, MITICA SARDO

RIGATONI, BROWN BUTTER, CASTELMAGNO, BEE POLLEN

AGED BEEF AGNOLOTTI, CABALLERO BEANS, KALE, GOUDA

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RICOTTA PIEROGIS, CREAMED MORELS, ENGLISH PEA CHIMICHURRI

ROCK COD, YELLOW CORN, FERMENTED BLACK BEAN, APRICOT

PORK CHOP CHAR SIU, PEACH MUSTARD, BOK CHOY

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SALTED CHOCOLATE SABLE, MILK ICE CREAM, MINT CHOCOLATE

CHERRY ICE, ALMOND ICE CREAM, SHISO

STRAWBERRY SHORTCAKE, BUTTERMILK ICE CREAM, GREEN CORIANDER

