

<p>PICK ONE OF EACH</p>	<p><i>Globally inspired</i></p>	<p>\$80 PER GUEST</p>
<p><i>Enhancement No. 1</i> <b>CAVIAR TATER TOT</b> KALUGA CAVIAR, DILL, CRÈME FRAÎCHE \$22 PER PERSON</p>		
<p><i>1st Course</i></p>	<p><b>LIVER MOUSSE</b> BUTTER CRACKERS, BALSAMIC SHALLOT</p> <p><b>RED SNAPPER</b> STRAWBERRY, BUTTERMILK, DAIKON</p> <p><b>CARROT</b> RAMP KIMCHI, PUMPKIN SEEDS, RED ONION</p> <p><b>SHRIMP TOAST</b> GROUND CHERRY, PEACH PEPPERS, CHOUX</p>	
<p><i>2nd Course</i></p>	<p><b>TRUFFLES</b> JAPANESE RICE, APPLES</p> <p><b>FARFALLE</b> TOMATO, OLIVES, SUMMER PEPPERS, BOTTARGA</p> <p><b>GNUDI</b> CHARRED RICOTTA, ROOT VEGETABLES, LACINATO KALE</p>	

ENTIRE TABLE PARTICIPATION REQUIRED FOR ENHANCEMENTS

<p>PICK ONE OF EACH</p>	<p><i>Changes with the seasons</i></p>	<p>COURSED BEVERAGE PAIRINGS \$55 PER GUEST</p>
<p><i>3rd Course</i></p>	<p><b>WINTER SQUASH</b> RED CURRY, WILD RICE, MAKRUT LIME LEAF</p> <p><b>COULOTTE*</b> ONION, TARE, POTATO, MISO</p> <p><b>CHICKEN*</b> BOUDIN BLANC, CABBAGE, MUSTARD</p> <p><b>SCALLOP</b> SWEET POTATO, BRUSSEL SPROUTS, CORIANDER</p>	
<p><i>Enhancement No. 2</i> <b>CHEESE DONUT</b> RED ROCK CHEDDAR, RAMP, MUSTARD \$15 PER PERSON</p>		
<p><i>4th Course</i></p>	<p><b>CHOCOLATE</b> CARAIBE, MALTED MILK</p> <p><b>COCONUT</b> GROUND CHERRIES, ICE WINE TEA, SPECULOOS</p> <p><b>GRILLED APPLE PIE</b> RASPBERRY, SHISO, BUTTERMILK</p>	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR  
*Friends*  
AND  
*Lovers*



**CHEFS**

*Dan Jacobs*

*Syd Zweig, Val Bartram*