

<p>PICK ONE OF EACH</p>	<p><i>Globally inspired</i></p>	<p>\$80 PER GUEST</p>
<p><i>Enhancement No. 1</i> CAVIAR TATER TOT KALUGA CAVIAR, DILL, CRÈME FRAÎCHE \$22 PER PERSON</p>		
<p><i>1st Course</i></p>	<p>CABBAGE HARISSA, SUNFLOWER, PEAR, LABNEH</p> <p>RED SNAPPER STRAWBERRY, BUTTERMILK, DAIKON</p> <p>CARROT RAMP KIMCHI, PUMPKIN SEEDS, RED ONION</p> <p>SHRIMP TOAST GROUND CHERRY, PEACH PEPPERS, CHOUX</p>	
<p><i>2nd Course</i></p>	<p>MATSUTAKE JAPANESE RICE, APPLES, SPRUCE</p> <p>FARFALLE TOMATO, OLIVES, SUMMER PEPPERS, BOTTARGA</p> <p>GNUDI 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>WINTER SQUASH RED CURRY, WILD RICE, MAKRUT LIME LEAF</p> <p>COULOTTE* ONION, TARE, POTATO, MISO</p> <p>DUCK* GRAPES, DUCK CONFIT, BUCKWHEAT, DUCK LIVER</p> <p>SCALLOP SWEET POTATO, BRUSSEL SPROUTS, CORIANDER</p>	
<p><i>Enhancement No. 2</i> CHEESE DONUT RED ROCK CHEDDAR, RAMP, MUSTARD \$15 PER PERSON</p>		
<p><i>4th Course</i></p>	<p>CHOCOLATE CARAIBE, MALTED MILK</p> <p>COCONUT GROUND CHERRIES, ICE WINE TEA, SPECULOOS</p> <p>GRILLED APPLE PIE 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