

the forest tasting

5 courses \$55
drink pairing \$35

june 8th 2016

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first

spring pea soup

sorrel, venison sausage, cured egg yolk

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second

wild mushroom ravioli

smoked chanterelle, bacon, herb crème fraiche

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third

empanada

braised beef tongue, rainbow chard, pickled radish

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fourth

wild boar ragu

burrata, summer squash noodles, smoked olive oil

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fifth

panna cotta

sea buckthorn, wild berries, rye crumb