

summer in VA tasting tables

august 2nd, 2016

5 courses \$55

beverage pairing \$35

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first

watermelon gazpacho

kaffir lime leaf, mint, pickled watermelon rind

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second

heirloom tomato panzanella

baked quark cheese, lemon herb vinaigrette

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third

smoked pig's ear slaw

charred corn, roasted peanuts, truffle

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fourth

bison hanging tender

roasted grapes, purple cabbage puree, rye berry risotto

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fifth

summer tartlet

wine berry, yuzu curd, black sesame meringue

Chef Justė Židelytė