

fall for fall tasting \$55

optional drink pairing \$35

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first

yeast buns

house made bread, pork belly and black forest ham, consomme, caraway

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second

wild mushrooms

house truffle ricotta, oyster mushroom tempura, slow cooked egg

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third

arctic char gravlax

potato pancake, cinnamon pickled raisins, crème fraiche

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fourth

pork confit steak

stuffed apple, roasted local vegetables, black currant gastrique

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fifth

spiced honey cake

sour cream ice, lemon gelee, gooseberry jam

Chef Justė Židelytė