

winter is coming?

chef's tasting

january 25th 2017 7pm

5 courses \$59

drink pairing \$35



first

kabocha squash confit

savory cottage cheese, green panko



second

wild mushroom soup

warm house bread, shiitake crisp, crème fraiche



third

boudin noir tart

roasted red and gold beets, yogurt, lovage, pickles



fourth

lamb and clementines

potato pudding, dates, house lamb bacon



fifth

marzipan éclair

crème patisserie, chocolate flower, milk chocolate pearls, grapefruit

Chef Justė Židelytė