



CHEF'S TASTING MENU

first course

chilled kohlrabi + buttermilk soup
pickled strawberry, sorghum molasses

second course

roasted Spice Acres radish
*strawberry nuoc cham, mint pistou,
smoked peanut, toasted sesame*

third course

foraged mushroom pappardelle
*arugula pesto, tomato concasse, LEC feta,
strawberry spruce gastrique*

fourth course

pan seared verlasso salmon
cucumber field pea salad, pickled mustard seed, strawberry rhubarb soubise

fifth course

strawberry tres leches
*einkorn cake, whipped LEC chevre,
Wolf farm berries*