



CHEF'S TASTING MENU

first course

rabbit ballotine
apple leek mostarda, gelee
* Scott Family Chardonnay, California '15

second course

wood roasted asparagus +
Spice Acres carrots
pine nut, mint pistou, lemon thyme yogurt
* Ferrandiere Viognier, France '15

third course

foraged mushroom panzanella
chicken of wood confit, herb crouton,
baby kale, LEC feta
* Le Petite Perriere Savignon Blanc '15

fourth course

pan seared verlasso salmon
allium, cucumber, apple,
mint, smoked peanut,
pickled mustard seed
* A to Z Pinot Noir Rose, Oregon '15

fifth course

violet hour
white chocolate, elderflower,
lemon curd
*Dow's Fine Tawny Port