first

herb, flower & lettuce salad, vinaigrette of chervil and tarragon

seafood chowder, confit potato, clams, whitefish brandade, smoked roe, oyster cracker

seared bison carpaccio, horseradish espuma, white beet, pastrami spice

duck confit, kalamata olive, heirloom bean salad, pecorino

second

wild mushroom & creamed leek tart

corn risotto, crème fraîche, wild king prawn, dill, touch of heat

pork belly, orange brandy glaze, maraschino crab apple, mâche

parpadelle, gjetost cheese, roasted cauliflower, shallot, speck, sage

third

wild acres duck breast, rye porridge, seckle pear, birch cream

peterson farms "pot roast", potato purée, carrot, black truffle

halibut, fish sauce caramel, jasmine rice, cabbage, sunflower sprout

celery root pavé, porcini soubise, hazelnut, fig, pleasant ridge reserve

prix-fixe $45

additions to share for the table

royal caviar, popover, cultured butter $120

bone-in peterson farms ribeye $89

house made charcuterie $25

white cheddar drop biscuits $7

feed the sh*t out of me & make it nice

$145/ with wine pairings $215 per guest

whole table participation required

*Consuming raw or undercooked meats, poultry, seafood may increase your risk of food borne illness.