

« WARMLY WELCOMES CHURCHVIEW FARM,
STRANGE ROOTS & PENNSYLVANIA LIBATIONS! »

THURSDAY, MARCH 18TH, 2021

AMUSE BOUCHE

CHAI PEAR KOMBUCHA

DINNER

BEESWAX FERMENTED LEEK SOUP

white bean custard, blistered greens, allium oil, onion seed

CHICKEN LIVER PATE

buckwheat tigelle, black apple butter, fermented maple,
vanilla pickled apple, pecans, spiced cider, sage

SESAME CRUSTED HOKKAIDO SCALLOP

miso caramel roasted cabbage, brussels sprout kimchi,
crispy lotus root

WAGYU BEEF

fermented sweet potato ravioli, black garlic, feta, candied jalapeno,
hot pepper fermented honey, fried coriander

BLACK LEMON POSSET

VALRHONA CHOCOLATE TART

valrhona double fermented itakuja chocolate many ways,
brown butter tart & powder, toasted coconut

