Welcome - to the -Dining Room

hors d'oeuvres

AGED TALEGGIO, LEMON, FENNEL AND ORANGE GF VG WHIPPED CRÈME FRAÎCHE TARTLET AND STURGEON CAVIAR BEEF TARTARE WITH LEMON GREMOLATA* BARED BRIE WITH SMORED TOMATO JAM vg

first course (choice of one)

CAESAR SALAD* vg | pan seared brioche, toasted parmesan, baby romaine, soft poached farm egg, caviar GARDEN SALAD vg | black pepper mascarpone, ruby beets, strawberry, asparagus, white balsamic dressed

second course

(choice of one) SALMON BELLY **GF** I red beet cured, cucumber, horseradish cream, lemon thume sable breton BLACK TRUFFLE CAULIFLOWER SOUP **GF VG** | poached cauliflower, green onion purée, evoo

intermezzo

KETEL ONE BOTANICAL CUCUMBER & MINT SORBET

third course

(choice of one) HOMESTEAD CHATEAUBRIAND* GF | potato purée, sous vide vegetables, bordelaise sauce, crispy shallot BLACK TRUFFLE CHICKEN GF | fried sweetbreads, wild mushrooms, caramelized shallots, local vegetables HOMESTEAD TROUT ALMONDINE GF | haricots vert, pearl potatoes, brown butter sauce, pickled grapes LOCAL SQUASH v | zucchini cake, coconut quinoa risotto, shaved asparagus, radish, wild mushrooms

fourth course (choice of one)

HOMESTEAD VANILLA GOLD BRICK SUNDAE | bourbon syrup, chocolate cake, toasted pecans BEEHIVE HONEY ALMOND CAKE I honey almond financier, yuzu curd, açai berry coulis CHOCOLATE CARAMEL & ESPRESSO TART | hazelnut nougatine, salted caramel ganache, coffee espresso parfait

WE PROUDLY PARTNER WITH MEADOW'S PRIDE FARM TO SOURCE LOCAL VEGETABLES IN EACH CREATION PRIX FIXE I \$95 PER PERSON

GF Gluten-Free | VG Vegetarian | V Vegan | DF Dairy-Free | GFR Gluten-Free upon Request | VR Vegan upon Request | DFR Dairy-Free upon Request Gratuity and taxes additional. Automatic service charge of 20% applies to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.