

Sample \$129 Five Course Tasting Menu

January 2025

Tuna

citrus, chili, cabbage

or

Great Meadow Farm Salad

tomato, burrata, herbs

Sardinian Fregola Pasta

lamb, local mushroom, burrata, pine nut

(can be made vegetarian upon request)

or

Florida Pink Spotted Shrimp

rutabaga, marjoram, shallots

Japanese Hakurei Turnips

tokyo bekana, sake, chili garlic

or

Kanpachi

charred red cabbage, orange, ginger, macadamia

Roasted Mushroom

smoked tomato lentils, onion, lime, mint

or

Chicken

potato aligot, mushroom, thyme

or

Ribeye

potato aligot, mushroom, thyme

Hawaiian Vanilla

sour cherry, biscuit, caramel

or

Chocolate

sour cherry, mint, cheesecake

All food and beverages are subject to 22% gratuity & 6.625% sales tax.

A 3% fee will be applied to all credit card transactions. Payments made by ACH/Bank Account will have this fee waived.

chef scott anderson & crew