



# CHEF'S TASTING MENU

75/person  
optional wine pairings available

## 1<sup>ST</sup> COURSE

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WINTER ROOTS

## 2<sup>ND</sup> COURSE

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BUTTERNUT SQUASH, SUET, BLUE CHEESE, ESPELETTE

## 3<sup>RD</sup> COURSE

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DUCK, CABBAGE + POTATOES

## 4<sup>TH</sup> COURSE

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LAMB, MAITAKE, TURNIP, HARISSA

## 5<sup>TH</sup> COURSE

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SCALLOP, KOHLRABI, SUNCHOKE

## 6<sup>TH</sup> COURSE

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CARAMELIZED GOATS MILK YOGURT, KALAMANSI, WILD RICE

## 7<sup>TH</sup> COURSE

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PARSNIP, CHOCOLATE

**Matthew Krenz**, EXECUTIVE CHEF  
**Mike Long**, CHEF DE CUISINE



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