

FIRST COURSE

'GRATEFUL GREENS' MIXED LETTUCES
proof garden radishes, red wine vinaigrette, pecorino

ROASTED ASPARAGUS
brown butter fried egg, parmigiano, truffle oil

'CHILLED' BEET BORSCHT
buttermilk crème fraiche, apple mostarda, shaved bresaola

YELLOWTAIL JACK 'CRUDO'
pickled ramps, sunchoke chips, celery, grapefruit

BISON CARPACCIO
fava beans, pea tendrils, tartufo, avocado, lemon oil

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PASTA COURSE

MINT 'TACCONI'
spring lamb ragu, pearl onion, capriole goat cheese

RAVIOLO AL UOVO
local ramps, bread crumbs, bottarga di muggine

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MAIN COURSE

CRISPY SOFT SHELL CRAB
double smoked ham, lemon, ramp risotto

GRILLED PACIFIC STURGEON
cabbage & escarole 'choucroute', marcona almond broth

BRAISED LOCAL GOAT
house made garlic sausage, ricotta, celery salad

PAN ROASTED LIBERTY DUCK
turnip puree, watercress, pickled gooseberry broth

BONE-IN BISON TENDERLOIN
buttered leeks, fingerling potatoes, rosemary oil, smoked salt

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DESSERT

MOLTEN MEYER LEMON CAKE
crème fraiche gelato, simmered blueberries

DARK CHOCOLATE BUDINO
sea salt butterscotch gelato

GOATS MILK RICOTTA POUNDCAKE
honey-vanilla triple cream, rhubarb compote

\$121

THESE PRODUCERS MADE THIS MEAL POSSIBLE... THANK YOU

WOODLAND FARM (KY), HOLLOWAY HAMS (KY), CAROL FRIEDMAN (KY), SWEETHAVEN FARM (KY), PAT LARR (IN), WATERWORKS FARM (KY),

CAPRIOLE GOAT CHEESE (IN), GRATEFUL GREENS (KY), KELLY BENSIE (IA), SONOMA CTY POULTRY (CA), COACH FARMS (NY)