

# prix fixe

11.10.2023

## Chilled carrot bisque

herbed crème fraîche, rye toasts, charred bay scallops, shiso

*Gavi, Orsola 21, Piedmont, Italy*

## Hazelnut & sunchoke risotto

escargots bourguignon, parsley sauce, smoked bacon lardons

*La Soif, Kientzler 21, Alsace, France*

## Porcini-dusted lamb loin

root vegetable purée, reduced red wine sauce, pecorino sardo & radish slaw

*Lacrima di Morro d'Alba, BarbaRosso 21, Marches, Italy*

## Vanilla pot de crème

poached pear, cardamom whipped cream, brown butter crouton

### Chefs

Zach Stimler

Mo Godin

# supper series | vol II

## **Sourdough Bread Board**

local butter • maldon salt

## **Roasted Poblano Soup**

snow crab • lemon cucumber relish • toasted cornbread

## **Seared Diver Scallops**

oxtail marmalade • bitter green salad • salsa verde

## **Brown Butter Hazelnut Cake**

vanilla crème fraîche • caramel sauce • citrus

*\*If you prefer to have seared chicken rather than scallops,  
please speak with the chefs prior to the meal*

**chefs**

Mo Godin

Zach Stimler

# VOL. 3

## *Supper Series*

07.16.2022

### **Chilled Melon & Cucumber Soup**

japanese red crab • herb oil • smoked paprika cream

### **Creste di Gallo Pasta**

tomato • sea urchin • sourdough breadcrumbs • lemon zest

### **Roasted Pork Belly** \*seared Black Cod available upon request

swiss chard • pickled mustard seeds • shaved radish • pork jus • pecorino sardo

### **Vanilla Pavlova**

caramelized peach jam • toasted shortbread crumble • mint

### **Chefs**

mo godin

zach stimler