



CHEF'S TASTING \$60

Spice Acres Purple Asparagus

Heritage Lane Eggs bearnaise, spring pea shoots

Poema Rose Brut Cava, Penedes NV

Medley of Spring Shoots

spice roasted beets, hickory nut brittle,
sunflower + honey vinaigretts

Single Post Riesling, Mosel, Germany 2016

Fricasee of Locally Foraged Veggies

fiddle head ferns, morel mushrooms,
purple asparagus, wild mushroom + thyme broth

El Circo "Volatinero" Tempranillo, Spain 2017

Premium Pastures Confit Duck Leg

Carolina Gold Rice Cake, Rainbow Farms Bok Choy, SA aspara-
gus, Rhubarb Ponzu

Montinore Estate Pinot Noir, Willamette Valley 2017

Vanilla Pound Cake

amaro roasted apricots, chamomile cream

Dow 10 year Tawny Port

*please alert your server to any
dietary restrictions
or allergies*

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