



## First course

**Endive and green apple salad** candied hazelnuts, grated blue cheese, french vinaigrette

**Stracciatella custard** heirloom tomato salad, basil, fried green tomatoes

**Sweetbread tacos** salsa verde, huitlacoche cream, pickled cabbage

**Tuna tartare** soy, chilies, ginger, chips

## Second Course

**Scallops tempura** smoky potato salad, pickled mustard, tartar sauce

**Harissa lamb spare ribs a la parilla** sumac yogurt smudge, tanzeya slow cooked fruit

**Beet sorghum risotto roast beets** horseradish crème fraiche

## Third course

**Slow braised short rib of beef** spring vegetable ragout, root vegetable pure

**Whole boneless snapper**

leek and fennel filled, preserved lemons, fried bok choy

**Sunchoke-potato hash smoked** almonds, parmesan, px vinegar

**Cauliflower steak** pickled garlic aioli, marconas, raisins, capers

## Dessert

**Michys Bread Pudding** cognac raisins, chocolate orange rind a la mode

**Apple Pie** caramelized apples, cider caramel, vanilla ice cream

**Fennel Panna Cotta** rhubarb compote, ginger snaps