



First course

Roast carrots whipped sardinian ricotta, dukkah
Stracciatella custard heirloom tomato salad, basil, fried green tomatoes
Beet sorghum risotto roast beets, horseradish crème fraiche
Cauliflower steak pickled garlic aioli, marconas, raisins, capers

Second Course

Seared octopus spicy romanesco, piquillos, crispy garlic
Steak frite prime skirt steak house duck fat fries, béarnaise
Whole boneless snapper leek and fennel filled, preserved lemons fried bok choy
Brandy doused trumpet mushroom germolata

Dessert

Michys Bread Pudding cognac raisins, chocolate orange rind a la mode
Fennel Panna Cotta rhubarb compote, ginger snaps