

prix-fixe menu

AMUSE

Stone Circle Farm fresh harvest crudités, fermented garlic-carrot "ranch"

Watermelon maki, smoked shoyu black pearl caviar, anise hyssop, cherry chief Red Beet pate du fruit, fermented wild mulberry, strawberry pepper

BEGIN

J's bakery Daily Bread, "flora" lavender butter, house made sea salt

Faux gras pâté maison parfait, beet, pine, pear

Butter poached Bang Island mussels, fennel, preserved lemon, fines

Grilled purple and green asparagus, stinging nettle, Wood song chestnut mushrooms, sunchoke

Cape May Island, scallops, sea, sand, coastal vegetables

Calaminth glazed La Belle Farms duck breast, parsnip yogurt, orange, hazelnut, sea buckthorn, cherry confit, moroccan spices

MOUTH WASH

Daily no waste soda to cleanse the palate

LES FROMAGES

Botanic cashew blue cheese, apricot, picholine, apple, walnut, black pepper

Sweet

Valrhona Chocolate Tart, buttercream, rose



hawk haven winery

WHITE

NAKED CHARDONNAY - \$35

Flavors I Green Apple. Pear. Gooseberry. Body + Mouthfeel I Medium + Lean Sweetness I Dry 0.7% RS

SIGNATURE SERIES DRY PINOT GRIGIO - \$40

Flavors I Lemon Rind. Apricot. Honeysuckle.

Body + Mouthfeel I Light + Crisp

Sweetness I Dry 0.02% RS

SIGNATURE SERIES SAUVIGNON BLANC - \$40

Flavors I Passion fruit. Guava. Lemongrass. Body + Mouthfeel I Light + Refreshing Sweetness I Dry 0.75% RS

ROSÉ

SIGNATURE SERIES DRY ROSÉ - \$44

Flavors I Peach. Rhubarb. Strawberry Pastry. Body + Mouthfeel I Medium + Creamy Sweetness I Dry 0.84%

RED

PROPRIETOR'S RED BLEND - \$38

Flavors I Cranberry. Plum. Chocolate. Body + Mouthfeel I Medium + Lush Sweetness I Bone Dry

SIGNATURE SERIES CABERNET FRANC - \$60

Flavors I Black Cherry. Cedar. Cocoa.

Body + Mouthfeel I Medium Plus + Powerful

Sweetness I Bone Dry