

SONS & DAUGHTERS

4 courses for \$48. 4 wines paired for \$36. All items can be purchased a la carte.

Herb salad Eucalyptus Curds Whey Quinoa 11

Roasted cauliflower soup Truffle cream 10

Raw lobster Jalapeno Lime Cucumber Coral Caviar 12

Foie Plum Gewurztraminer Candied almond 14

Sweetbreads Lobster claw Garbanzo bean Baby greens Dijon 18

Scallop Maitake mushrooms Veal tea Purslane Nasturtium Smoked sea salt 15

Porcini noodle Turnips Cabbage Parsely Hazelnut Bone marrow powder Sheep's cheese 18

Squab breast Confit leg Carrots Potatoes Pea coulis Baby onion Jus 22

Lavender pork belly Pork tenderloin Herb puree Barley 22

Dark chocolate truffle cake Mint ice cream Pistachio 7

Vanilla panna cotta Lemon verbena gelee Gooseberries 7

Thank You.