



CHEF'S ULTIMATE TASTING SAMPLE MENU

THE ACTUAL MENU IS SPONTANEOUSLY CREATED BY CHEF SPENCER AND HIS TEAM NIGHTLY. IT'S AN EXPERIENCE YOU HAVE TO TRY. SOON!

AMUSE BOUCHE

SCALLOP DUMPLING, BACON DUST, TOMATO VINAIGRETTE

HOUSE MADE DUCK PROSCIUTTO

PICKLED RADISH, SOUS VIDE APPLE, WHITE TRUFFLE VINAIGRETTE

"SURF"

FRESH BLUE CRAB, TUNA TARTARE, PIÑA, RADISH, CUCUMBER, PARSLEY, WASABI

ARTICHOKE SOUP

TRUFFLED TATER TOT, PARMESAN, CHIVE

ROASTED STURGEON

SALSIFY, LOCAL ARUGULA, CHERRY TOMATO, PESTO BROTH

SEARED QUAIL BREAST

MASCARPONE RISOTTO, SHIITAKE, PORT REDUCTION

SEARED FOIE GRAS

BRIOCHE, ICE WINE, APPLE BUTTER, PLUM-HIBISCUS GELEE

BRAISED BEEF SHORTRIBS

FINGERLING POTATOES, BABY LEEKS, MUSHROOM JUS

CHEESE SELECTION

*COWGIRL CREAMERY "POINT PIERCE",
DATE JAM, RASPBERRY JAM, PICKLED RADISH, PICKLED ASPARAGUS,
MUSTARD*

PRE-DESSERT

STRAWBERRY SHORTCAKE

CANDY AISLE

MILK CHOCOLATE CARAMEL, HAZELNUT SCENTED CHOCOLATE CAKE