



at



“shapes, colors and flavors”

6 | 25 | 19

one

amuse-bouche: pickled cucumber & tomato | red onion | tarragon | mint

two

beet salad: roasted beets | chevre | arugula | candied walnuts | pear butter

three

carrot fettuccine: cream sauce | radish | greens | summer squash

four

pork tenderloin: pommes anna | braised mustard greens | syrah demi | pickled mustard seeds

five

butter milk panna cotta: dark chocolate | shortbread crouton | local berries | mint



doors open at 6:30 | dinner starts at 7 | \$50 per guest + 20% auto gratuity & 6% sales tax