



menu no. 1

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## FIRST COURSE

### **potato skins**

wheat beer fondue, pickled sausage, sorrel

### **iceberg lettuce**

cottage cheese, grapes, king trumpet mushrooms

### **arctic char**

fennel aspic, preserved lemon

### **oysters**

beet mignonette, sunchokes, arugula

## SECOND COURSE

### **cod**

dill, squid, clams

### **guinea hen**

buckwheat crepe, carrot, radicchio

### **hunter's plate**

pig parts, bitter greens, bread dumpling

### **lamb loin**

barley, leek, chestnut

## DESSERT

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**\$58 prix fixe**

**CREDIT CARDS ONLY**

CHEF JOHN FRASER

WHAT HAPPENS WHEN\_COOKING