

doetail

july

tasting

canteloupe
roasted peppers, vanilla

scallop crudo
kombu, caviar

sweet corn polenta
cherries, truffles

halibut
fava beans, fennel-ginger broth

seared foie gras
graham cracker, red huckleberries

lamb saddle
buckwheat crepes, green olives

dark chocolate parfait
black walnuts, cardamom

135

vegetables

avocado salad
fava beans, daikon broth

warm asparagus
apricots, almonds

sweet corn polenta
cherries, truffles

artichoke and spinach crostata
mustard crème fraiche

cedar baked mushrooms
steamed tofu, onion brodo

miso roasted beets
barley, citrus buttermilk

blueberry vacherin
lime curd, coconut ice cream

108

wines 92
reserve wines 182

John Fraser
Chef, Proprietor

Nick Pfannerstill
Chef de Cuisine

Miguel Cazares
Pastry Chef

appetizers fluke crudo, greek yogurt, bergamot, dried herbs
grass fed beef tartare, buttermilk potatoes, capers
soft boiled egg, chicken cracklings, barley, snap peas
shrimp a la plancha, eggplant, farro, country ham

vegetables cantaloupe, roasted peppers, mozzarella, vanilla
avocado salad, fava beans, brown rice, daikon broth
artichoke and spinach crostata, mustard crème fraiche
cedar baked mushrooms, steamed tofu, onion brodo

entrees live scallops, burnt asparagus, apricots, almonds
halibut, fava beans, tokyo turnips, fennel-ginger broth
aged squab, corn, cherries, swiss chard
veal loin, cheeks, baby carrots, endive
lamb saddle, buckwheat crepes, green olives

desserts blueberry vacherin, lime curd, coconut ice cream
anise hyssop semifreddo, shortbread, watermelon sorbet
dark chocolate parfait, black walnuts, cardamom
peaches and cream soufflé, basil, lemon verbena
selection of farmstead cheeses

three courses 82
wines 52

four courses 95
wines 75