

# flame + smith

## s t a r t e r s

tuscan kale caesar  
coddled egg / sunflower seeds / scotch + apple  
parmesan / dried cherries / seedlings

albacore tuna tartare  
cured cucumber / hearts of palm / yuzu ponzu  
sesame / wakame / furikake rice paper crisps

wild sea scallop crudo  
sea asparagus / preserved lemon / crème fraîche  
torched iberico guanciale / evoo / togarashi

chicken liver mousse terrine  
madeira / crostini / pear mostarda

## m a i n s

heritage pork loin  
ember-roasted apple / whipped potato / sauerkraut  
cressy mustard caviar / sage / natural jus

seabass grilled over wood-coals  
charred napa cabbage salad / fermented chili glaze  
kimchi pineapple sauce / coriander / lemon

piri piri chicken supreme  
grilled rainbow swiss chard / fire-roasted pepitas  
lime pickled shallots / crema / pea shoots

buttermilk-fried lion's mane mushroom  
creamy coleslaw / sweet + spicy bbq sauce  
dill pickles / fries / aioli

## t o f i n i s h

county plum cobbler  
verbena ice cream

corn custard  
peaches + cream corn sorbet / cornbread crumb  
corn milk / toasted corn nuts / corn tuille

"burnt" basque cheesecake  
wild blueberry compote

