



## Countylicious Menu \$65

### s t a r t

heirloom beet salad (v, gf)  
goat cheese foam / maple candied pecan / frisée  
citrus + chili vinaigrette

stracciatella + fire-roasted cherry tomatoes (vegetarian, gf)  
rosemary focaccia / niçoise olives / pistachio  
lemon zest / herb oil / basil cress

boston fluke crudo (gf)  
pink rhubarb citrus sauce / watermelon radish / nasturtium  
last summer preserved cucamelon + jalapenos

### m a i n s

“fish + chips” (gf)  
fillet of seabass grilled over charcoal  
fries / tartare sauce / lemon

braised boneless beef short rib (gf)  
whipped potato / roasted bone marrow butter  
grilled gailan / gremolata / braise jus

truffled polenta croquette (v, gf)\*  
mushroom ragôut / grilled heirloom radicchio / hazelnut  
pickled eggplant / grilled lemon vinaigrette

### f i n i s h

pink rhubarb sorbet (v, gf)  
pavlova / lemon curd

white chocolate mousse sphere  
wild blue berry / whipped mascarpone

pear frangipane tart  
dulce de leche / yogurt sorbet

\*Dish can be made vegan or gluten free

This menu uses ingredients from: Edwin County Farms, Millpond Gardens, Honeywagen Farms, Vicki's Veggies, County Greens