

COUNTYLICIOUS

DINERS CHOOSE ONE DISH FROM EACH COURSE.

\$65 PER PERSON / WINE PAIRING \$45

GARLIC SHRIMP

argentinian red shrimp, pickled green tomato, lemon,
dill, vicki's linzer potato chips

PAN CON TARTARE

sourdough bread, enright beef tartare, ibérico 'nduja,
island bees honey, nasturtium

ENDIVE SALAD

whipped light hall feta, oranges, marcona almonds,
spanish anchovies, roasted garlic vinaigrette

LOCAL HEN

half hen, vicki's chrysanthemum greens, pine nuts, raisins,
shallots, white wine chicken jus

BEEF CHEEK

sherry braised beef cheek, fiddlehead farm sweet potato purée,
roasted hakurei turnips, guindilla pepper, apple

FOGO ISLAND COD

north atlantic cod, chickpea stew, fiddlehead farm spinach,
saffron aioli, lemon

PAELLA MUSHROOM

nigel's oyster mushrooms, truffle peaches, cherry tomato,
mojo verde, saffron (V)

APPLE PIE CHURRO

spanish churro, caramelized laundry farm apples,
calvados ice cream, almond

TRES LECHES

ricotta panna cotta, dulce de leche, white chocolate yogurt foam,
olive oil cake

PAN Y CHOCOLATE

dark chocolate cremeux, brioche, spanish olive oil

(V) Vegetarian

Our Farm Friends

Vicki's Veggies, Enright Cattle Company, The Elmbrook Farm, Island Bees Honey,
Light Hall Vineyards, Honey Wagon Farm, Fiddlehead Farm and many others.