

s t a r t e r s

crispy duck salad (*gf.* / *df.*)

napa cabbage, coriander, basil, mint
tamarind + ginger vinaigrette, sumac

heirloom kale salad (*gf.* / *df.* / *veg.*)

poached pear, blue cheese foam, candied pecans
olive vinaigrette, pea shoots

yellow fin tuna tiradito (*gf.*) / (*df.*)

coconut leche di tigre, fermented chili, preserved cucamelon
radish, cold pressed canola oil, daikon cress

m a i n s

icelandic cod (*gf.*)

big blues mussels, grilled heirloom swiss chard
shaved fennel, preserved lemon, mussel beurre blanc

ember-roasted eggplant (*veg.*)

whipped feta, fire-toasted pepitas, za'atar, harissa oil
coriander, wood-fired pita

beef short rib (*gf.*)

creamy polenta, grilled rapini
gremolata, braise jus

t o f i n i s h

county plum tart

almond frangipane, dulce di leche, lemon yogurt sorbet

dark chocolate brownie

mascarpone vanilla cream, raspberry foam
hazelnut praline, toasted hazelnut ice cream

key lime pie

burnt meringue, mezcal, smoked maldon salt

wild blueberry + lemon sorbet (*gf.* / *df.*)

*Special thank you to our farmers & producers, our own Millpond Gardens, Vicki Veggies
Brackens, Cressy Mustard, Edwin County Farms, County Greens
Laundry Farms, Honey Wagon Farms, Campbells Orchard.
Vegetarian dishes can be made vegan.*

