



**Amuse**

Country Fried Morels, Olive Tapenade Aioli  
Halibut Brandade

**Course 1**

**Local Green Asparagus**

crispy pig ear, bonito flakes, dashi aioli, sunny side quail egg,  
red wine gastrique

**Course 2**

**Pan Seared Foie Gras**

crispy sushi rice cake, japanese plum glaze, shaved cured foie gras,  
candied sesame seeds, rice noodles

**Course 3**

**Capunti Pasta with Rabbit Ragu**

mustard crema, fava beans, pickled italian peppers,  
mustard greens, smoked bread crumbs

**Course 4**

**Spice Crusted Venison Loin**

ramp omoniyaki, charred broccoli, peas, kewpie mayo,  
tangerine teriyaki, rice crisps

**Course 5**

**Strawberries-n-Rhubarb**

whipped buttermilk, orange cake, crispy meringue, soba glaze