THE CHEF'S TABLE

(6-7-COURSE FARM TASTING EXPERIENCE)



COURSE 1

fermented cherry tomato,
pesto,balsamic mist, caerphilly cheese

COURSE 2

spiced carrot, black lentil, smoked
mushroom, cashew yogurt

COURSE 3

smoked steelhead chowder, upstate abundance
potato, leeks, raw cream, chives

COURSE 4

grand dad farms chicken, farm
curry, idaho wild rice

COURSE 5

shoemaker ranch bison, sweet
potato, brussel sprout, chimichurri

COURSE 6

creme brulee, vanilla-ginger custard,
fruit compote, oatmeal cookie

COURSE 7

chocolate Donut, vanilla ice cream,
french press coffee