

MENU

AMUSE BOUCHE

Student Inspiration (TBD)
GF/DF/Veg
Sparkling Wine or Cider

APPETIZER

Smoked Celery Root Veloute
Dungeness Crab Croquette
Asparagus
Huckleberry Pearl Garnish
GF/DF
Citrus Mocktail

Island Beets, Burrata and Bees
Spruce Fermented, Gel and Salt Roasted Mozzarella di Bufala
Oregon Truffle and Honey Vinaigrette
GF/Veg
White Wine

MAIN

Cured Gindara Black Cod
Candied Bacon, Choi, Mushroom
Dusted Pomme Souffle Garnish
GF
Sheringham Kazuki Gin Cocktail

Two Rivers Beef Tenderloin
Spring Onion Butter, Potato Fondant
Foraged Greens
Vin Cotto Demi
Tempura Maple Leaf or Tuile Garnish
Red Wine

DESSERT

Dark Chocolate Tart
Strawberry Sorbet
Sponge Toffee and Crystalized Mint Garnish
2% Jazz Coffee or Silk Road Tea

