



Dinner

Sides

- House-made Pickles (V, GF, DF)
- Bitter Lettuces with Orange and Walnuts (V, GF, DF)
- Fennel with Pickled Green Strawberries and Spruce Tips (V, GF, DF)
- Slow-cooked Heirloom Tomatoes with Strawberries and Pimentos (V, GF, DF)
- Grilled Summer Cabbage with Radicchio and Red Grapes (V, GF, DF)
- Sweet Beets with Salted and Sour Cherries (V, GF, DF)
- New Potatoes with Ramps and Matcha Tea (V, GF, DF)
- Japanese Eggplant with Fermented Beans and Hazelnuts (V, GF, DF)
- Chef's Choice (chef will select three sides to complement your main course)

Main Course

- Dayboat Fish Baked en Papillote with Fermented Chickpeas and Bean Sprouts (GF)
- Grilled Salmon Belly with Ginger and Flowers from our Garden (GF, DF)
- Vegetable Tacos with Whole Roasted Cauliflower and Black Garlic (V, GF, DF)
- Grilled Chicken with Ginger and Lemon Thyme (GF, DF)

Dessert

- Sweet Beet Sorbet (GF)
- Nut Milk Panna Cotta (V, GF, DF)
- Chocolate, Chocolate, Chocolate (GF)