

the garden bistro

AMUSE BOUCHE

first course

“HEN OF THE WOODS”

poached local quail egg, local mushroom blend,
fromage frais mousse, local chestnut coulis, upland cress,
grilled focaccia, Star Hill malt gastrique, local radish

12

STEWED LOCAL CHICKEN ‘PHO’

consommé rice noodles, local mushrooms, local bean sprouts,
local snow pea sprouts, cilantro, local radish, jalapeño

13

second course

LOCAL CUCUMBER-APPLE SALAD

blue cheese mousse, caramelized onions, kale and frisée,
local honey-sauvignon blanc vinaigrette, toasted almonds, carrot gelée

13

PAN ROASTED SQUAB

local sunflower sprouts, caramelized cipollini,
huckleberry puree, ginger-gooseberry compote

16

main entrée

PAN SEARED LOCAL BEEF SIRLOIN

beet-potato puree, broccolini, baby carrots, kale chips,
sunny side local quail egg, local honey demi-glace, greens oil

32

APPLE GLAZED LOCAL PORK BELLY

local apple-potato hash, kale, roasted carrots,
apple cider demi-glace, grilled corn-fennel salad, greens oil

30

BUTTER BASTED VERLASSO SALMON

local sweet potato mash, kale, roasted vegetables,
lemon-caper béarnaise, greens oil, grilled lemons

32

desserts

LOCAL CHEESE PLATE

crostini, berries, house preserves, toasted nuts

14

LOCAL APPLE TART

ouzo-curry ice cream, caramel sauce, candied orange,
cilantro-mint emulsion, berry

12

CHOCOLATE GANACHE CAKE

local lavender meringue, blood orange syrup,
cracked caramel, sabayon, berry

14

Chef's Tasting Menu with Entrée Wine Pairing - \$80,
plus tax and gratuity

Jeremy Anderson – Executive Chef

Jeffrey Witte – Culinary Director