



## 3 Course Menu

Thursday March 27 & Friday March 28

\$65 per person

### APPETIZER

**SPRING ONION SOUP** jonah crab | green apple | bay laurel | white miso

**SALAD VERGE** farm peas | butter lettuce | goat cheese | lemon-turmeric vinaigrette | mint

### ENTRÉE

**GREEN CIRCLE CHICKEN** heirloom corn bread | swiss chard | chorizo croquette | smoked sauce

**BLACK BASS** beluga lentils | wilted bloomsdale spinach | vaudovan curry sultana

### DESSERT

**WINTER CITRUS** yogurt pound cake | mandaquat marmalade | matcha mousse

**BITTERSWEET CHOCOLATE FLAN** orange cream | olio verde | sea salt crispy rice clusters

#### No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of eight or more, a twenty percent gratuity will be applied to your bill.