

Wedding Menu option 1 – \$75 per person

Includes non-alcoholic beverages, sparkling water, coffee and tea

first course choices from the garden

radicchio, bitter & sweet

compressed radicchio, mandarin, pine nut, date syrup

frisee forest

frisee lettuce, dried cherries, chives & scallions, pistachios, green apple puree

“olive garden”

weeds & reeds, lightly dressed micro-greens and other agriculture planted in black olive soil

second course small plates choices

lamb loin

spiced chickpeas, cabbage, yogurt

wild boar belly

apple, pomegranate, celery root

beets

goat cheese, walnut, balsamic

butternut squash

arugula, pickled red onion, oat streusel

third course main plates choices

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots

duck breast

sweet potato, buttered leeks, gooseberry

rainbow trout

black barley, fennel, coconut curry

dessert

chef's selection of desserts to share