



Long Shadows

May 10, 2017

Oysters Baked with Spinach, Lemon and Bread Crumbs
Sweet Onion Soup with Reggiano and Truffle Oil
Ahi Tuna Pan Bagnat with Olive Tapenade and oven Dried Tomatoes

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Poet's Leap Riesling 2015

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Wild King Salmon with Celery Root Puree, Wild Forest Greens, Tarragon Oil and Aged Balsamic

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Dance Chardonnay 2015

Morel Mushroom Risotto with Thyme and Reggiano Parmesan Cheese

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Saggi 2013

Squab Breast with Roasted Cauliflower, Fava Beans and Wild Nettles

Pedestal 2014

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Venison Leg with Root Vegetables, Snap Peas and Rhubarb Jus

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**Pirouette 2014 and
Feather 2014**

Flourless Chocolate Cake with Strawberry Ice Cream and Strawberry Coulis

\$115/person, tax and gratuity are extra