

∫ample Menu 2024

For The Table

Barndiva's Chèvre Croquette goat cheese, tomato jam, lavender honey

Onion Bhaji coriander & mint chutney

Hummus house-made turkish bazlama

1st Course

Potato Joup roasted garlic, rosemary croutons

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Roasted Vegetable & Bread falad sourdough, bd farm apple cider vinegar

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Mt Lassen Trout Rillettes brioche soldiers, egg yolk jam

Entrée

Pan feared Mt Lassen Trout soubise, shaved fennel, sorrel salad

or

Chicken Tikka Masala lemon rice, paratha, raita

Or

Beef Bourguignon 16 hour snake river farm short rib, carrots, marble potato, mushrooms

Dessert

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or

Hazelnut Paris Breast

or

Milk Chocolate Mousse Cake caramel sauce, candied cocoa nibs

Prix Fixe Menu \$120

Bread service included