

5 Course Tasting Menu

* Steak Tartare

paddlefish caviar, beets, horseradish, crème
fraiche, spent grain cracker

*Domaine Tissot 'Indigène' Crémant du Jura
NV Brute, FR*



Consommé

beef liver mousse on toast

Le Brun Poiré Cidre



Butter Basted Steak

pommes paillasson, rye miso ketchup

COS Frappato – IT



Mustard Greens

xo sauce, preserved lemon,
cured egg yolk



Fromage Ice Cream

arropé

Tallow Cake

fruit paste, vanilla buttercream,
pickled roses

Broadbent 10 year old Malmsey Madeira

**Consuming raw, undercooked or unpasteurized foods may
increase foodborne illness risks.*