

CHEF'S TASTING MENU

WATERMELON strawberry vinegar, korean chili

PICKLED QUAIL EGG aioli, ash

ENGLISH PEA mint gel, chives

HOUSE CURED HAM

CHARRED WHITE EGGPLANT, HOKKAIDO SEA URCHIN

TOMATO DASHI matsutake

Renardat Fache, Cerdon Rouge, Bugey, FR 2015

GRILLED WELFLEET OYSTER togarashi butter

Gruner Vetliner, Mueller Grossman, AT 2017

SOURDOUGH cultured butter, nettle, preserved ramps, smoked salt

CHANTERELLE MUSHROOMS spring onion, foie gras emulsion

Terret Gris, Yannick Pettelier, Languedoc-Roussillon, FR 2016

CALIFORNIA SPOT PRAWN new potatoes, seaweed butter

Chardonnay, Swick Wines, Willamette Valley, OR 2017

BONE-IN STRIP STEAK

Grignolino, Crealto, Piedmont, IT 2017

OUR GARDEN BERRIES rhubarb, sorrel, angelica

Mango Cayenne Meade, DMI, 2019

BAY LEAF SORBET

Cardamaro, Piedmont, IT



Deer Mountain Inn