

COURSE ONE AND TWO

TART APPLE SALAD

LEMON, GINGER, ENDIVE, PUFFED WILD RICE, BIG SUR CHÈVRE

BUTTERNUT SQUASH SOUP

PEAR, TOASTED PANKO, HAZELNUT OIL

ABALONE DORÉ

TOMATO, BROWN BUTTER, CAPER, BASIL, LEMON, BALSAMIC,
GARLIC

SEARED FOIE GRAS

PEAR, HAZELNUT, SAFFRON, VANILLA, BRIOCHE

COURSE THREE

CARROT CAVATELLI

CARROT, SESAME, SPICED YOGURT, CILANTRO

SEARED KING SALMON

SMOKED SPLIT PEA, CARROT, APPLE, PARSLEY, CELERY

ROASTED DUCK BREAST

PARSNIP PURÉE, DUCK CONFIT, BRUSSELS SPROUTS, HUCKLEBERRY

WAGYU SHORT RIB - SNAKE RIVER FARM, IDAHO

WHITE STONE GROUND GRITS, GARDEN MUSHROOM, SMOKED
TOMATO

LONE MOUNTAIN WAGYU RIBEYE / SUPPLEMENTAL \$60

COURSE FOUR

TOASTED HAY ICE CREAM

HUCKLEBERRY CRUMBLE, ALMOND, QUINCE JUS

CHOCOLATE NAPOLEON

BLONDE CHOCOLATE CRÉMEUX, CHOCOLATE TUILE

ASSORTED CHEESES WITH ACCOMPANIMENTS

FOUR COURSE TASTING MENU | 125.

2018 - Sierra Mar, Chef Elizabeth Murray

