

FARM

RESTURANT + BAR

RESTAURANT MONTH JANUARY 6 - FEBRUARY 2

CELERY ROOT

hot smoked with almond cream and
green apple

AVOCADO LOUIE

grilled brokaw avocado, dungeness
crab, farm radish

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AMERICAN WAGYU RIBEYE

whely-poached salsify, wild porcini
black garlic jus

ORA KING SALMON

hot smoked with hakurei turnip,
melted leeks and benton's bacon

ROASTED KOHLRABI

over charcoal with beech mushrooms
and brown butter

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QUINCE TART

with toasted almonds, streusel and
chantilly cream

CHESTNUT MOUSSE

with chocolate, chestnut praline
and mint