

FARM

RESTAURANT + BAR

RESTAURANT MONTH

CELERY ROOT

HOT SMOKED WITH ALMOND CREAM AND GREEN APPLE

AVOCADO LOUIE

*GRILLED BROKAW AVOCADO, DUNGUNESS CRAB
FARM RADDISH*

.....

AMERICAN WAGYU RIBEYE

*WHEY POACHED SALSIFY, CHANTERELLE MUSHROOMS
BLACK GARLIC JUS*

MT LASSEN TROUT

*HOT SMOKED WITH HAKUREI TURNIP, MELTED LEEKS
AND BENTONS BACON*

ROASTED KOHLRABI

*OVER CHARCOAL WITH BEECH MUSHROOMS
AND BROWN BUTTER*

.....

APPLE ALMOND TART

*CARAMEL SAUCE, ALMOND STREUSEL,
POMERGRANATE, BROWN BUTTER ICE CREAM*

DARK CHOCOLATE POT DE CRÈME

*COFFEE CREMEUX, BRULEED BANANAS
SESAME GRANOLA COFFEE NIB CRUNCH*