

*Graze, Hook, Hunt & Harvest
and Sweet Remedies*

3-course menu

| GRAZE

shiitake mushrooms, hominy, leche de tigre, **GRILLED OCTOPUS**

roasted marshmallows, madeira jus, pickled vegetables, **DELICATA SQUASH SALAD**

foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

salmon roe, smoked buttermilk, kohlrabi, celeriac, **BLACK PEPPER CRUSTED SALMON**

foraged mushrooms, potato gnocchi, braised endive, green peppercorn bordelaise,
DRY-AGED STRIPLOIN

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART

miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING



| CHEF

amuse-bouche

| GRAZE

shiitake mushrooms, hominy, leche de tigre, GRILLED OCTOPUS

salsa macha, broccolini, fermented jalapeño, green apple, pork jowl, PAN-SEARED SCALLOPS

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

roasted marshmallows, madeira jus, pickled vegetables, DELICATA SQUASH SALAD

| HOOK, HUNT & HARVEST

vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI

smoked carrots, chickpea panisse, eggplant, grilled vegetable sauce, mint jus,
LAMB BELLY AND LAMB RACK DUO

foraged mushrooms, potato gnocchi, braised endive, green peppercorn bordelaise,
DRY-AGED STRIPLOIN

salmon roe, smoked buttermilk, kohlrabi, celeriac, BLACK PEPPER CRUSTED SALMON

| SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART

miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARMELIZED CROISSANT BREAD PUDDING



*Graze, Hook, Hunt & Harvest
and Sweet Remedies*

3-course menu

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND-CUT BEEF TARTARE**

beet snow, texture of beets, meringue, mustard greens, white balsamic, **BURRATA SALAD**

foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

spaghetti squash, pumpkin seeds, ginger beurre blanc, **BLACK PEPPER CRUSTED SALMON**

smoked maitake mushrooms, potato dauphinoise, tarragon, brown butter jus,
PAN-SEARED FLANK STEAK

sunchokes, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING

miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE

BOTANIST

LUNCH



Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.

*Graze, Hook, Hunt & Harvest
and Sweet Remedies*

4-course menu

| CHEF

amuse-bouche

| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, **HAND-CUT BEEF TARTARE**
beet snow, texture of beets, meringue, mustard greens, white balsamic, **BURRATA SALAD**
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

spaghetti squash, pumpkin seeds, ginger beurre blanc, **BLACK PEPPER CRUSTED SALMON**
smoked maitake mushrooms, potato dauphinoise, tarragon, brown butter jus,
PAN-SEARED FLANK STEAK
sunchokes, celeriac, onion jus, **ROASTED MAITAKE MUSHROOM**

| SWEET REMEDIES

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE

BOTANIST

LUNCH



Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.