

## Season 4 back to the basics

### **vegetation**

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hay roasted baby carrots/sheep's milk cheese/radish	12
heirloom tomato/olive oil sorbet/artichokes/parmesan/herbs	12
sweet corn agnolotti/arrowleaf spinach/preserved truffle	16/24

### **water**

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white prawn tartar/compressed watermelon/togarashi/opal basil	13
spruce cured columbia river salmon/strawberry/reindeer mustard	14
mediterranean lubina/heirloom snow peas/radishes horseradish crème fraiche	28
swordfish/ink/olive/orange/sea beans	26

### **feathered**

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mousse of poulard liver/onion marmalade/bourbon gelee/pickled cherry	10
foie gras/eel boullion/acidic apple/porcini dumplings	18
beaver creek squab/abalone mushroom/pinenut milk/blueberry	34
roasted duck/indian pickles/oat meal/sorrel	32

### **land**

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pig head/pole & shelling beans/okra/wild sage	12
bone marrow flan/sea urchins/mustard greens/ink toast	14
veal sweet breads/meatballs/sweet peas/truffle/spaghetti	28
100 day dried hanger steak/anchovy/romaine/black garlic	36

### **sweets/cheese**

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strawberry/balsamic/rosemary	8
caramel/fig/spruce/porcini	10
chocolate/cola/sage	10
sheeps milk cheese/olive textures/espelette pepper	12