



FEAST

SATURDAY MAY 11TH, 2024

Chef's Table Menu

AMUSE BOUCHE

CARR VALLEY BLACK GOAT TRUFFLE CHEESE
GREEN TOMATO CONSERVE

FIRST COURSE

WILD MUSHROOM SOUP
BRIOCHE CROUTONS | LAVENDER CHANTILLY

SECOND COURSE

PETITE GEM LETTUCE SALAD
ROASTED SWEET POTATO | PISTACHIO YOGURT DRESSING

THIRD COURSE

SIMPLE ROASTED GERBER CHICKEN
ROBUCHON POTATOES | GARLIC SPINACH
CHARDONNAY CHICKEN JUS

DESSERT

DONUT BREAD PUDDING | VANILLA ANGLAISE

MIGNARDISES

RED WINE CHOCOLATE GANACHE SPOONS
CARROT CAKE "TRUFFLES"
VANILLA CRÈME BRÛLÉE - FRESH RASPBERRIES