

## one

**roasted crones** fermented garlic, sunchoke, sorghum

**antelope carpaccio** spruce, beetroot, cascara crème

**chowder** savory + manilla clam, pork crackling, uni

**veal neck** anchovy, fig chutney, petite lettuces

## two

**beans and legumes** foie gras, winter citrus, chicory

**salsify barigoule** barley, smoked oxtail, dill

**scallop udon** fermented scallop, brown butter, chive

**venison** creamed turnip, preserved wild berries, juniper

## three

**dover sole** gooseneck barnacles, wild shrimp, seaweed butter

**agnolotti** jerusalem artichoke, black trumpet, truffle

**rohan duck** chestnut, persimmon, black seed dressing

**pork crepinette** wild grain pilaf, winter mushrooms

## dessert

**meyer lemon posset** tea sable, cara cara orange

**goat cheese parfait** hazelnut sherbet, spiced pear

**dark chocolate** blood orange, beetroot

**liquid dessert** see sommelier

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## cheese

**ossau iraty sheep** french pyreneese

**caciocavallo buffalo** italy

**midnight moon goat** netherlands

**colston basset stilton** united kingdom

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four courses, choose one from each — 115    wine pairing — 55    add cheese course — 15

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## chef's tasting

**golden king crab** laksa broth, carrot, 'njuda fat, trout roe

**turmeric raviolo** farm yolk, toasted seeds

**brook trout** cider, pork belly, walnut, ossetra caviar

**elk wellington** sweet potato skordalia, dandelion greens

**miyazaki wagyu** truffle, caramelized onion, mushroom

**organic cheese** amber kunik, adirondack mountains

**green apple bavarois** vanilla semifreddo, ganache

degustation — 155    wine pairing — 65

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### **aishling stevens**

resort executive chef

### **matt laurich**

chef de cuisine

### **susanne wagner**

wine director

### **gianni chodi, jr.**

maitre d' + restaurant manager

**latour** restaurant