

doetail

— february —

vegetarian

vegetable focused

first course

green apple salad
celery, pistachios, wasabi yogurt

smashed avocado
jonah crab, red pepper, brown rice

winter squash velouté
pumpkin spiced pepitas, pickled raisins

charred cucumber
tiger shrimp, red cabbage, cranberries

second course

grilled blue foot mushrooms
salsify, jicama, minted watercress juice

king trumpet mushroom scramble
trout roe, toast

soft poached egg
potato brodo, black truffles

cured carrots
smoked duck, crème fraîche, scallion

third course

sunchoke fondue
broccoli, gruyere, rosemary

leek risotto
lobster, hen of the woods mushrooms, tarragon

glazed gnocchi
chestnuts, kale, nutmeg

torn red beets
iberico ham, grain salad, thyme milk

three courses plus dessert 68

John Fraser
Chef, Proprietor

Nick Pfannerstill
Chef de Cuisine

Sofia Schlieben
Pastry Chef