

Forsythia Menu

\$60 per person

FIRST COURSE

Sweet Potato & Pumpkin Velouté : Chartreuse–Crème Fraîche, Puffed Grains, Blue Crab Salad

Wild Boar Terrine: Pistachio, Dried Huckleberries, Armagnac

King Salmon Crudo: Pickled Kumquats, Winter Radish, Buttermilk, Caviar

SECOND COURSE

10 Dry-Aged Rohan Duck Breast: Parsnip, Cider Jus, Purple Brussels Sprouts

Scallops: Celery Root, Roasted Endive, Blue Crab Bordelaise

Baked Crêpe: Porcini Mushroom, Brie, Smoked Chardonnay Beurre Blanc

DESSERT

Crème Caramel: Dark Chocolate & Vanilla Bean Custard, Amaro-Coffee Caramel, Sea Salt, Crème Fraîche

Pink Pineapple Tart: Meyer Lemon Curd, Almond Frangipane, Coconut Crumble