

# TEMPUS

Three Courses for \$75

## STARTERS

choice of...

beets, whipped quark, vadouvan granola, salted strawberries  
cucumbers, yogurt, smoked trout roe, fines herbes  
broccoli, lemon, peanut crumble, beef garum espuma  
croquettas, country ham, olives, sherry vinaigrette  
for the table  
focaccia, sea salt, sourdough miso butter

## ENTRÉES

choice of...

maitake mushrooms, caramelized onion, horseradish, whey soubise  
sea trout, sauerkraut, turnip, buttermilk vin blanc  
beef rib, au gratin potatoes, pot roast carrots, cipollini onions  
chicken, butternut squash, wheat berries, brussel sprouts  
for the table  
smoked potatoes, black garlic vinaigrette, charred onion dip

## DESSERTS

choice of...

coconut, passion fruit, yuzu yogurt sorbet, lemongrass  
apples, whipped cream, brown butter cake, hyssop  
s'mores, gianduja, burnt marshmallow, spruce