

CHEF'S TASTING MENU

Fall 2026

Per Person / 85

Wine Pairings available from our amazing wine team

Bread

House made toasted sourdough bread, butter, & seasonal savory jam
from our in house Trombone Bakery

Soup

Butternut Squash

Butternut squash, coconut creme, red pepper flake, fresh parsley, & garlic baguette

Prelude

***House Smoked Oysters**

House smoked Salt Bomb oysters topped with seasonal cheeses, meats, & greens

OR

Pink Oyster Rockefeller

Smoked Pink Oyster Mushrooms topped with seasonal foraged finds & Caviart

Palate Cleanser

Seasonal sorbet & sparkling wine

Entree

Lamb Shank

Braised Australian Lamb Shank, Parsnip & Cauliflower Puree,
Confit Heirloom Carrots, Pickled Red Cabbage, & Autumn Leaf Pesto Sauce

OR

***Seafood Pepita Pesto Pasta**

House-Made Pasta, Seared Scallops, Mussels, & Shrimp, Black Garlic Pepita Pesto,
Sweet Corn, Caramelized Leeks, Gremolata, & Lemon Zest.

OR

Carrot Mafaldine

Hand-Made Pasta, Forager Mushrooms, Shallots, Peppers, Seasonal Vegetables,
Almond Arugula Pesto, Vegan Parmesan & Crushed Pink Peppercorn.

OR

***The Butchers Steak (+\$mkt Chef's Supplement)**

Common certified Prime premium cut, mushroom gravy, herb mashed potatoes,
garlic herb broccolini, & bourbon au poivre

Dessert

Seasonal selections from our in house Trombone Bakery

Take Away

An elegant boxed take away from our team to you