



Reception

*Dungeness Crab Cakes
smoked paprika aioli*

*Sweet Potato and Chèvre Tartlets
prosciutto de parma*

*Wild Mushroom Arancini
celery root purée, apple cider cream*

First Course

*Ahi Tuna Crudo
white truffle, pistachios, arugula*

Second Course

*Wood Fired Duroc Pork Tenderloin
fennel, wild mushroom, pomegranate, bacon*

Third Course

*Wood Fired Lamb Sirloin
salsa verde, pommes maxim, scallion*

Dessert Course

Butterscotch Pot De Creme

