

REVIVAL KITCHEN

May 2022

DINNER

WELCOME BITES

Course 1

PRESSPOT MOREL CONSOMMÉ

Farro, Radish, Spring Onion, Spinach, Cabbage,
Oyster Mushroom and Morel Mushroom

Course 2

SIMPLE GREENS

Organic Amish Salad Greens, Shaved Spring Vegetables, Banyul's Vinaigrette

Course 3

NETTLE RAVIOLO

Wild Nettle, New Potato, Ramp, Farm Cheese, Lemon, Brown Butter, Cured Egg Yolk

INTERMEZZO

Course 4

PASTURE PORK 2-WAYS

Crispy Belly & Grilled Loin

Wild Watercress, Grilled Asparagus & Spring Onions,
Big Valley Polenta, Rhubarb Mostarda, and Pork Jus

Vegetarian Option

CHARRED VEGETABLE POLENTA

Harissa Marinated and Grilled Asparagus, Spring Onion, and Oyster Mushrooms.
Wilted Kale, Big Valley Corn Polenta, Smoked Vegetable Broth

Course 5

RHUBARB SPONGE CAKE

White Chocolate Mousse, Candied Rhubarb, Strawberry Meringue, White Tea

\$85/ Person