

Menus are subject to change slightly based upon what is growing.
Price is \$100 per person (not including tax and gratuity)

May 2024

Chef's Welcome Bites

Wild leek Billi Bi Soup

Prince Edward Island Mussels, Saffron Potato, Oyster Cracker, Lovage

Merium's Spring Greens Salad

Cashew Green Goddess, Shaved Raw Vegetables

Foraged Stinging Nettle Cavattelli

Carrot Butter, Smoked Stracciatella, Lemon, Pine Nuts

Intermezzo

Spruce Tip Sorbet

Pretzel Crusted Pork Scallopini

Crispy Pork Belly, Cornichon, Pickled Ramp,
Rhubarb Mostarda, Watercress, Buerre Blanc, Pork Jus

Rhubarb and Rose

Compote, Cardamom, Pistachio, Filo, Yogurt, and Honey

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JUNE 2024

Gluten and Dairy Free

Chef's Welcome Bites

Spring Vegetable Herb Press pot Soup

Sunflower Seed Pistou

Strawberry and Cucumber Salad

Oil Cured Black Olive, Calabrian Chili, Goat Cheese, Mint

Harissa Spiced Grilled Asparagus & Kale

Fermented Ramp Butterbean Tahina, Hazelnut Sukkah, Preserved Lemon

Intermezzo

Shio Koji Grilled Prime Beef Strip Loin

Crispy Sushi Rice, Black Garlic, Shiitake Mushroom, Miso Vegetable Slaw

Strawberry Yuzu Shortcake

Black Sesame, Basil, Macadamia Nut, Coconut

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JULY 2024

Please note: we will be closed 4th of July weekend

Chef's Welcome Bites

Cold Cucumber and Frozen Coconut Soup

Poached Shrimp, Red Chili, Thai Herbs, Spring Onion, Garlic Chip

Crispy Tomato Parmesan

Parmesan Fonduta, Basil Pesto, Pistachio, Marinated Cherry Tomatoes

Grilled Garlic Scapes and Buckboard Ham

Crispy Polenta Croutons, Buttermilk Dill Sauce, Cured Egg Yolk

Intermezzo

Smoked Duck Breast

Red Flannel Duck Confit Hash, Raspberry Jus

Blueberry Tres Leches

Aged Rum Dulce de Leche, Vanilla Bean, Meringue