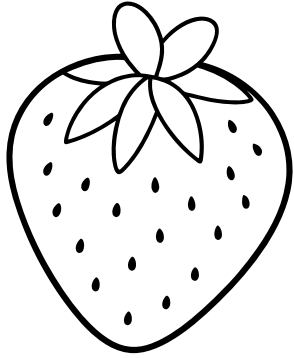


Strawberry Tasting Menu amuse



Local Oyster

strawberry mignonette



chilled

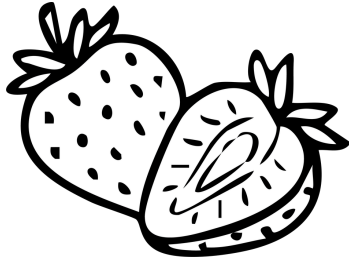
Strawberry Gazpacho

pickled green strawberries, goat cheese, basil oil

poached

Caramel Pork Belly

strawberry bbq, toasted brioche, frisee



macerated

Pan Seared Mahi Mahi

*barley risotto, Harry's Berries strawberry salsa,
Aleppo mint coulis*

charred

Venison Filet

*twice baked potato, broccolini, charred
strawberry Cumberland sauce*

frozen

White Chocolate Strawberry Entremet

*strawberry crumb, strawberry banana
sorbet*



\$106/person

+\$55 for Optional Wine Pairing