



## 5<sup>th</sup> Anniversary Tasting Menu

### Amuse Bouche

Sweet Corn Panna Cotta with Heirloom Tomatoes, Spicy Crab Salad and Pancetta

Beet Linguini with Smoked Arctic Char, Dill and Trout Roe

Wild Acres Duck with Parsnip, Fennel and Crab Apple

Rack of Lamb with Potato Terrine, Braised Endive, Prosciutto and Truffle

Chocolate Semifreddo with Fig, Orange and Hazelnut

If you're still hungry after this affair maybe it's a deeper hunger...something metaphysical.