



Welcome to our Farm

## FIRST

Grilled Endive Salad \$12  
frisée, sweet walnut, pickled pearl onions,  
cured egg yolk, gribiche vinaigrette

Foie Gras Terrine \$18  
baby brioche, almond, black truffle, cranberry  
textures

Smoked Trout Croquette \$13  
malt crème fraîche, pickled potato & shallot,  
micro green salad, chive oil

## SECOND

40 day, Dry-aged Sriploin \$34  
potato pavé, onion variations, baby carrot,  
bordelaise

Roast Duck \$32  
sweet potato, grilled oyster mushroom,  
sea buckthorne, kale, smoked beet

Beet Bourguignon \$26  
red & golden beet variations, carrot, pearl  
onion, radish, black truffle, red wine, parsley

## THIRD

Red Velvet Cake \$12  
sweet cream cheese, dark chocolate,  
maraschino cherry

