

SNACKS

BENTON'S HAM 12

Groundnut Bun,
Coffee Pickled Shallot

ROBIOLA BOSINA 11

Cornmeal Crackers, Walnuts,
Table Mountain Honey

SEMOLINA LOAF 3

Potato, Fennel,
Cultured Butter

TASTE OF ARCANA

5-course Menu - 75 per person
Cider & Wine - 40 per person

FIRST

LOCAL GREEN SALAD 9

Farm Greens, Morita Chile Vinaigrette

FARMER'S CHEESE TOAST 11

Fava Bean, Calabrian Chile, Preserved Lemon, Mint

RADICCHIO SALAD 10

Kermit's Trout Bagna Cauda, Celery, Carrot, Gold Hill Cheese

CHILLED DUTCH WHITE ASPARAGUS 14

Preserved Kumquat & Horseradish, Poppy Seed, Pea Shoots

ELK TARTARE* 17

Malted Corn, Green Peppercorn, Sunflower, Ramp, Arctic Char Roe

CRAB HUSHPUPPIES* 13

Roasted Garlic & Chipotle Mayo, Lemon

DEVILED EGG & SHAVED RADISH SALAD 11

Hearty Greens, Espelette Pepper, Buttermilk Dressing

SECOND

GREEN CIRCLE CHICKEN THIGH 15

Agretti, Lovage, Carrot Pepper, Extra Virgin Olive Oil

MAINE LOBSTER & GRITS* 19

Mezcal Lobster Bisque, Smoked Jalapeño, Cilantro, Preserved Lemon

ASPARAGUS & FARRO VERDE* 13

Poached Egg, Pickled Green Garlic, Smoked Bacon

MASA CORN DUMPLINGS 'AL PASTOR' 14

Braised Red Chile Pork, Grilled Pineapple, Radish, Lime Yogurt

SEA ISLAND RED PEAS 11

Aspen Moon Hakurei Turnips, Bok Choy, Vadouvan Broth, Benton's Ham

VERJUS ROAST BEETS 11

Blue Cheese, Mint, Strawberry, Feuilletine

GULF SHRIMP & FRIED GREEN TOMATO 16

Pickled Red Onion & Fennel, Cucumber, White BBQ, Spicy Shrimp Oil

THIRD

COLUMBIA RIVER STURGEON* 33

Blackening Spice, Grilled Escarole, Brown Butter, Creole Mustard

DUCK CONFIT 32

White Corn Grits, Swiss Chard, Rhubarb, Pink Peppercorn

CAROLINA GOLD RICE 27

English Peas, Carrot, Harissa, Hen of the Woods, Yogurt, Charred Onion Broth

WOOD GRILLED SALMON* 35

White Mountain Quinoa, Spinach, Tarragon, Meyer Lemon & Vanilla Puree

10oz WOOD GRILLED BEEF RIBEYE* 44

Smoked Jalapeño, Braised Beef Rib, Collard Greens, Bacon

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*