

orange

eat*

artisanal cheese & charcuterie
assorted breads & accompaniments

single estate olive oil tasting
served with bread

choose one*

wild arugula salad
with shaved fennel & parmesan

roasted beets
with gorgonzola dolce & walnuts

marinated french lentils
with mixed greens & vegetable brunoise

roasted octopus & squid
*with marinated heirloom potatoes,
green beans, capers, grape tomatoes & pimenton*

choose two*

roasted free range chicken breast
stuffed with asparagus & taleggio cheese

seared grass fed flank steak
with caramelized shallots

roasted prawns on rosemary
served with marinated corn, cipollini onions & wild mushroom compote

seared wild striped bass
with marinated asparagus & aioli

choose one*

brown's potato & fennel gratin

mixed seasonal roasted vegetable platter

marinated asparagus with roasted beets

roasted corn with cipollini onions and green beans

finish*

dessert platter
assorted house made desserts

round of la colombe coffee