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# F O R K

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May 8–10 Dinner To Go

\$55 per person

please order by Wed May 6, 6 PM

choose one from each section:

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crab louie salad ~ little gem, avocado, egg, tarragon, mint (veg available)

lamb tartare ~ English peas, pickled kohlrabi, pecorino

rabbit rillettes ~ rhubarb agrodolce, pickled mustard seeds, “native” baguette

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seared whole trout ~ asparagus, spring radishes, green goddess, soft egg

country time farm porchetta ~ green garlic—fennel sausage, brassicas, house made sauerkraut

freekeh risotto ~ porcinis, green garlic, parmesan

wagyu rib eye for two ~ gem lettuce Caesar, roasted potatoes (supplemental charge \$15 per person)

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chocolate ganache tart with salted caramel

strawberry cheesecake with white chocolate crumble