

TASTING MENU

May 1st, 2nd, and 3rd, 2014

FAVA

beans with spring pea custard, chickpea crisps and mint

+

beer: The Bruery Saison Rue: unfiltered farmhouse ale, malted rye, spicy yeast

cocktail: Greenhook dry gin, Crème de Violette, lemon and mint

RAMPS

with barley cooked in tea, vanilla-glazed turnips and pineapple sage

+

beer: Goose Island Pere Jacques: toffee, caramel, toast, dried fig

cocktail: Sombra mezcal, yellow chartreuse, oregano and agave

BEETS

with blackberry, cacao butter and dark chocolate ice cream

+

beer: Rogue Chocolate Stout: roasted malt, dark chocolate, berry, oat

cocktail: Demerara 151 rum, spiced sorrel, Domaine de Canton and club soda

young's