



February 2024

For The Table

Barndiva's Chèvre Croquette goat cheese, tomato jam, lavender honey

Onion Bhaji coriander & mint chutney

Hummus house-made turkish bazlama

1st Course

Green Minestrone preserved lemon, beans, house extruded pasta

or

Little Gem Salad green goddess emulsion, winter herbs

or

Mt Lassen Trout Rillettes brioche soldiers, egg yolk jam

Entrée

Pan-seared Mt Lassen Trout soubise, shaved fennel, sorrel salad

or

Chicken Tikka Masala lemon rice, paratha, raita

or

Beef Bourguignon 16 hour snake river farm short rib, carrots, marble potato, mushrooms

Dessert

Sorbet

or

Barndiva Farm Apple Pie cherry jam, vanilla ice cream

or

Milk Chocolate Mousse Cake caramel sauce, candied cocoa nibs

Prix Fixe Menu \$120 + Tax & Service