



5.27 / WINTERS

The long table, conversation and seasonal fare connects us.





5.27

OYSTERS ON THE HALF

Hog Island Kumamoto
elderflower mignonette, lemon

CHILLED MELON SOUP

galia melon, whole milk yogurt, ricotta, olive oil,
mint, pea shoots, lime, sea salt

STONE FRUIT SALAD

apricots, plums, baby spinach, French breakfast radish,
goat cheese, cilantro, honey-maiyagrette, sea salt

GALETTE

summer squash, zucchini, shitake
house-made ricotta cheese, se

LOREY



OYSTERS ON THE HALF

*Hog Island Kumamotos
elderflower mignonette, lemon*







CHILLED MELON SOUP

*galia melon, whole milk yogurt, ricotta,
olive oil, mint, pea shoots, lime, sea salt*









STONE FRUIT SALAD

*apricots, plums, baby spinach, French
breakfast radish, goat cheese, cilantro,
honey-vinaigrette, sea salt*





SUMMER GALETTE

squash, zucchini, shiitake mushrooms, house-made ricotta cheese, salt-preserved lemon



EARL GREY CHOCOLATE PUDDING

*Guillard 70% bittersweet chocolate, earl grey tea,
vanilla, elderflower blossom, lavender, sea salt*



DREAMFARM.KITCHEN

*Thanks to Capay Organic, Straus Family Creamery,
Solabee Honey, Hog Island Oyster Farm, Moonrise Grove,
Rainwater Ranch, Cypress Grove, Good Humus
and Amber McHugh Photography*