



HARVEST & GATHER MENU

HORS D'OEUVRES

ARANCINI WITH SAFFRON CRÈME FRIACHE
CARAMELIZED FIG & BRIE BRUSCHETTA

1ST COURSE

SALMON MOSAIC
CHARCOAL & APPLE GEL
AVOCADO LEEK CREAM

2ND COURSE

MUSHROOM GNOCCHI
FORGED MUSHROOMS , PARSNIPS
CARAMELIZED ONION JUS

3RD COURSE

TERES MAJOR
CELERIAC ROOT , FAVA BEANS
PEPPER JELLY

4TH COURSE

CHAMOMILE & VANILLA TART
BURNT HONEY ICE CREAM