

# SUMMER TASTING MENU

## BEETS AND BENTON'S COUNTRY HAM

Yogurt, Chives and Smoked Mushroom Oil

*Donkey & Goat · Filigreen Farm · Romato · Pinot Gris · Anderson Valley · 2017*

## WOOD ROASTED SHRIMP

Garden Greens, Grilled Mushrooms and Singing Brook Cheese

*Domaine Huet · Le Haut-Lieu · Vouvray · Sec · 2017*

## CREAMED CORN AND CHANTERELLES

Wood Roasted Georgia Corn, Bee Balm Pickled Cucumbers and Oregano

*Mayacamas · Chardonnay · Mt. Veeder · 2016*

## WOOD GRILLED DUCK BREAST

Sweet Tea Gastrique, Garden Vegetables and Foie Gras

*Domaine J. Despeisse · Cornas · 2016*

## SNAKE RIVER FLANK STEAK

Potato Purée, Smoked Beef Fat, Roasted Mushrooms, Charred Broccoli and Pickled Ramps

*Keplinger · Lithic · Amador County · 2015*

## RASPBERRY AND BUCKWHEAT

Caramelized Almond Crumble

## DARK CHOCOLATE SOUFFLÉ

Mountain Mint Ice Cream

*Tasting Menu \$55*

*Tasting Menu with Wine Pairings \$250*

*The Tasting Menu Requires the Participation of the Entire Table*

**MARINATED MELON SALAD**

Mint Yogurt, Sunflower Seeds, Garden Herbs

**CRISPY PIG EARS**

Grilled Spring Onions, Buttermilk Aioli and Pickled Ramps

**BEETS AND BENTON'S COUNTRY HAM**

Yogurt, Chives and Smoked Mushroom Oil

**SALAD OF MIXED LETTUCES**

Garden Herbs, Sherry Vinaigrette, Sunflower Seeds and Crispy Buckwheat

**WOOD ROASTED SHRIMP**

Garden Greens, Grilled Mushrooms and Singing Brook Cheese

**ROASTED TOMATO SOUP**

Basil, Sourdough Croutons and Cherry Tomatoes

**CREAMED CORN AND CHANTERELLES**

Wood Roasted Georgia Corn, Bee Balm Pickled Cucumbers and Oregano

**WOOD GRILLED PORK SHOULDER**

Charred Herbs, Swiss Chard and Red Potatoes

**SNAKE RIVER FLANK STEAK**

Potato Purée, Smoked Beef Fat, Roasted Mushrooms, Charred Broccoli and Pickled Ramps

**WOOD GRILLED DUCK BREAST**

Sweet Tea Gastrique, Garden Vegetables and Foie Gras

**SPRINGER MOUNTAIN CHICKEN**

Carolina Gold Rice Grits, Guinea Hen Confit, Oyster Mushrooms and Kale

**BUTTER BASTED TROUT**

Smoked Trout Fumet, Fingerling Potatoes, Roasted Mushrooms and Crème Fraîche

**BROWN BUTTER BASTED FLUKE**

Carolina Gold Rice Bread, Cauliflower, Pickled Red Onions, Lemon and Parsley

**TOASTED BUCKWHEAT GROATS**

Carrots, Radishes, Squash, Pole Beans, Aged Sherry Vinegar and Hazelnut Romesco

*Custom Wine Pairing \$125*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# SUMMER DESSERT MENU

## **STRAWBERRY SEMIFREDDO**

Crispy Meringue, Garden Cherries and Herb Granita

## **RASPBERRY AND BUCKWHEAT**

Caramelized Almond Crumble

## **GARDEN BLACKBERRIES**

Salted Blood Orange Caramel Ice Cream and Vanilla Olive Oil

## **CARAMELIZED CHESS PIE**

Blueberry Crème Fraîche Ice Cream

## **BEE BALM CUSTARD**

Frozen Yogurt and Buckwheat Honeycomb

## **LEMON OLIVE OIL POUND CAKE**

Honey Granita and Garden Berries

## **CHOCOLATE HAZELNUT TART**

Mountain Mint Ice Cream and Crème Fraîche

## **STRAWBERRY SORBET**

Sweet Cicily, Candied Fennel and Marcona Almonds

## **THE BARN CHEESE PLATE**

Blackberry Farm Brebis  
Camembert dell' Alta Langa and Pareggio  
Served with Strawberry Jam

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