FORAGER | CHEF

welcomes

March 8th,

Smoked Trout Roe
Wild Herb Brioche/Cheese Custard

Quail Eggs Stored in a Jar with Truffles

Nettle Soup
Crème fraîche/Wild Carraway from Duluth

Sourdough Tasting
Cultured Butter

Wild Fennel Sausage Confit
Tkemali/Watercress from a frozen stream

Blackberry Farm’s Polenta
Wild Mushrooms/Black Truffle

Wild Acre’s Goose
Parched Wild Rice/Nut Milk/Baby Onion Confit/Serviceberry Coulis

Goose Consommé

Shepherd’s Way Sheep Milk Cheese
Birch Syrup/Black Truffle

Sunchoke Beignets
Maple/Raspberry

Candy Cap Semifreddo
Duck Egg Custard, Hickory Nuts