

Harvest

CHEF'S TASTING MENU SUMMER SAMPLE MENU

SOMMELIER'S SELECT WINE PAIRING \$125

COURSE ONE

WHITE BEAN & SUMMER VEGETABLE SOUP

Basil Pistou

COURSE TWO

CACIO E PEPE CAESAR

Farm Bok Choy, Preserved Lemon, White Anchovy, Parmesan Broccoli, Bagel Crostini, Cured Farm Egg Yolk, Five Peppercorn Dressing

COURSE THREE

FARM INSPIRED CHEF CREATION

COURSE FOUR

IMPERIAL AMERICAN WAGYU RIBEYE*

Duck Fat Smashed Fingerling, Tuscan Kale, Alabama White BBQ Sauce, Bacon Onion Jam

MEDITERRANEAN SEABASS*

Spanish Green Lentils, Sugar Snap Peas, Puttanesca, Goat Feta Olivada, Chorizo Tomato Broth

PISTACHIO MINT CRUSTED COLORADO LAMB RACK *

Millet Grits, Lamb Bacon, Tokyo Bekhana, Garden Harissa, Tomato Jam

THREE SISTERS CAVATELLI

Charred Sweet Corn, Roasted Zucchini, Romano Bean, Cherry Tomato, Tatsoi, Pecorino Romano

COURSE FIVE

LEMON POSSET

Freeze Dried Strawberry, Yuzu Salt

EXECUTIVE CHEF ~ CHRIS KNOUSE
AGRONOMIST ~ IAN BEGER

CHEF DE CUISINE ~ MELQUI CORLETO
PASTRY CHEF ~ LUA RAGATZ

 **RELAIS & CHATEAUX**

We kindly ask that you disconnect from your phone while dining in Harvest.

*These items may be served raw/undercooked or may contain raw/undercooked ingredients. Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.