

introducing
CHEF ANDREA ABEDI'S

Magical Feast Menu

SMALL BITES & MOCKTAILS

FIRST COURSE

Local mushroom ragout, crusty bread & romano

SECOND COURSE

*Golden beets, local green beans, mache,
spinach, figs & yogurt sumac*

THIRD COURSE

*Cold smoked carrot chowder, crispy carrot
& sous vide purple carrots*

MAIN COURSE

Braised red wine short ribs & root vegetables

DESSERT

*Raw, vegan gluten free cacao ganache
Lavender ice cream*

COFFEE & TEA

