

The Bow and Spade



First Course

Duck liver mousse with port wine gelee, levain toasts, verbena blossoms

Carrot and Thyme fritters over parsley coulis

Bone Marrow and Garlic, capers and micro arugala salad, levain toasts, sage blossoms



Second Course

Chilled Asparagus soup with Dill and creme fraiche, thyme blossoms



Third Course

Squid Ink ravioli with house made ricotta and meyer lemon, Dill cream sauce, chive blossoms

Rabbit Ballantine stuffed with rabbit liver and morel pate, Paris carrots, Micro greens, salvia blossoms

*Juniper encrusted Venison tenderloin with cherry wine reduction, sautéed fiddleheads, roasted fingerlings,
poached beech mushrooms, parsley*



Fourth Course

Madagascar pink rice rosewater pudding, candied pistachios @ rose petal

Elderflower panna cotta, kumquat reduction, candied kumquats, borage blossoms

*Le Bete Noir, flour less chocolate cake, candied orange peel, fleur de sel, orange blossom chantilly, orange
blossoms*