



provision

devour menu *\$40/person • choose one option from each course*

first course

Wedge *GF*

baby iceberg • bacon • tomato confit •
smoked point Reyes blue cheese •
candied onion • bleu cheese dressing

Grow *VG*

candied yam • charred onion • sunflower seed •
pleasant ridge reserve • sweet drop •
fried shallot • dijon-sherry sunflower dressing

Moroccan Beef Barley

tzatziki • almond • cilantro

Roasted Brussels Sprouts

camembert • pancetta • pomegranate •
hazelnut

second course

Salmon*

apple horseradish jam • Brussels sprouts • house pancetta • preserved lemon

Short Rib & Scallop*

candied butternut squash • risotto • asparagus • demi glacé • maple glaze

Filet Medallion*

Robuchon • dijon glacé • fried shallot

Tortelloni *VG*

butternut squash • fig jam • goat cheese fondue • pine nut • kale

dessert course

Apple Streusel Cake *VG*

salted caramel •
vanilla bean ice cream

Triple Chocolate Tart *GF VG*

potato chip crust • butterscotch •
lemon ice cream

GF GLUTEN FREE | VG VEGETARIAN

*consuming raw or undercooked foods may increase risk of foodborne illness. please inform us of allergy concerns

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