



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 GF VG

baby lettuce • strawberry • jicama •
glazed cashew • goat cheese •
chipotle vinaigrette

Shrimp & Chicken Gyoza

pineapple ponzu • spicy sauce •
pickled Fresno

Soup Du Jour

GF GLUTEN FREE | VG VEGETARIAN

*Consuming raw or undercooked foods
may increase risk of food-borne illness.
Please inform us of allergy concerns.

second course

Salmon* GF

plantain curry • cucumber + pickled onion • harissa raita • lentil

Chicken GF

squash risotto • baby carrot • pickled red onion

Tortelloni VG

spinach • mushroom • truffle duxelle • caramelized pear • tomato confit

8oz. New York Strip GF (12oz. +\$8)

Robuchon potato

dessert course

Indiana Sugar Cream Pie VG

candied orange slice •
Turkish coffee ice cream

Triple Chocolate Tart GF VG

potato chip crust • butterscotch •
lemon ice cream