



provision

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

first course

Wedge *GF*

baby iceberg • bacon • cherry tomato •
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

Tomato+Roasted Pepper Bisque *VG*

pleasant ridge crostini • lemon crème fraîche

Charred Peaches+Burrata *GF VG*

peach melba • shishito • relish

second course

Salmon* *GF*

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

Chicken

brioche + mushroom • seasonal vegetable • fregula •
sunflower gremolata • garlic-honey glaze

6 oz. Filet*

Robuchon • garnish

Tortelloni *VG*

truffle fondue • corn • roasted shishito • mushroom • spinach

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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