

# THE HART AND THE HUNTER

## CHEFS TASTING MENU

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**\$59 Tasting Menu + \$40 Cocktail Pairing**

### FIRST COURSE

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#### APPLES

*horseradish panna cotta, walnuts, celery, fresno essence*

**Apple Sour:** *vodka, granny smith apples, lemon, egg white*

### SECOND COURSE

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#### BUTTERNUT SQUASH

*fennel, almonds, smoked ricotta, pickled onions*

**Saint Fumé:** *mezcal, gin, cointreau, strawberry, lemon juice, serrano*

### THIRD COURSE

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#### SALMON CRUDO

*citrus creme, shishito pepper relish, salmon roe, chili oil*

**Japanese Old Fashioned:** *suntory toki whisky, ginger, yuzu, honey, cherry bark bitters, salt pickled cherry blossom*

### FOURTH COURSE

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#### SEARED BAVETTE

*roasted carrots, charred onions, red wine demi*

**American in Paris:** *bourbon, lemon, bordeaux cordial*

### FIFTH COURSE

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#### BANANA CUSTARD

*biscuit crust, strawberry, hazelnut*

**Espresso Martini:** *vodka, coffee liqueur, orgeat, espresso*



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We do not accept cash.*

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