

Provisional menu from Chef Bill Niles:

SV bread + cultured butter + cured olives

c1. tomato + albacore // anise hyssop + sunflower  
sweet lettuces + raw/grilled vegetables from the garden + our vinegar  
duck liver mousse + coal roasted stonefruit + pickled onion  
lamb carpaccio + sauce vierge + garden herbs

c2. mixed roast of rossotti goat  
w/ shell beans cooked in marrow  
w/ sweet corn + saffron  
w/ lacinato kale + anchovy

c3. pie + sheeps milk gelato