



Foraged Wine Dinner

with Dr. Mae Hay

THURSDAY, APRIL 30, 2026 | 6 P.M.

\$125 PER GUEST

(INCLUDES TAX AND SERVICE CHARGE)

Amuse

DUCK EGG CUSTARD

elderberry foam, shiso

First

WILD GREENS SALAD

dandelion, sochan, hyssop, watercress, wildflower, maple vinaigrette

Second

FOREST MUSHROOMS

morel, chestnut, hen of the woods, cordyceps, garlic mustard cream

Third

GRILLED BROOK TROUT

fiddlehead ferns, cassava roast, sea beans, staghorn sumac, ramp butter

Fourth

PERSIMMON SMOKED DUCK

wilted young kudzu leaves, sunchoke fritter, chamomile, wild cherry glaze

Fifth

PAW PAW GELATO

honeycomb, hardy orange reduction, candied black walnut, acorn flour pizzelle