



The Program

tuna tartare, sesame and coconut cream, plantain tostada

*beef tartare, seared caper berries, apricot preserves, Coleman's mustard,
oatcake*

*duck pate, candied orange peels and sundried oranges from the backyard,
castelvetrano olives*

Interlude

ramos gin fizz + performance

*cured then smoked escolar, potato and rye latke, local tomatoes and wild
onion, Courtney's crème fraiche*

*chili verde con gallina de cornualles made in the 616th Rival Crock-Pot
manufactured in the United States*

ham steak with cream of mushroom and vegetable soup

Colorado lamb chop, black-eyed pea falafel, roasted fennel salsa

Finale

dessert table + performance