

A SEASONAL TASTING

\$90 per guest
(served for the entire table)

Foie Gras, Raspberry

Smoked Foie Gras Mousse, Raspberry Jam, Marcona Almonds, Oat Cookie Crumble, Nibs

Tuna, Melon

Miso Big Eye Tuna, Sake Watermelon, Sesame Slaw, Togarashi Spice, Lime Gel, Shiso

Corn, Beans

Cornbread *Cavatelli*, Sweet Corn, Green Beans, Honey-Black Olive Jam, Corn Nuts, Hibiscus

Guinea Hen, Basil

Hen Breast Roulades, Striped Shrimp, Herb "Pudding", Mushroom, Saturn Peach, Bacon, Tomato

Plum, Pistachio

Purple Plums, Red Heart Jam Swiss Roll; Sangria Sorbet, Pistachio Meringue, Vanilla

Wine Pairing \$45 per guest

FIRST COURSES

Corn, Shrimp

Warm Sweet Corn Velouté Soup, Charred Gulf Shrimp, Grilled Watermelon, Corn, Herbs, Red Onion Pickle, Popcorn
15

Arctic Char, Potato

Smoked Arctic Char, Toasted Potato *Capellini* Pasta, Horseradish Cream, Herbed Breadcrumb, "Dilly" Beans, Syrup
16

Egg, Bacon

Soft Boiled Farm Egg, Alaskan King Crab, Mixed Lettuce, Cucumber, Cherry Tomato, Bacon Vinaigrette, Brioche *Espuma*
16

Octopus, Potato

Charred Marinated Octopus, Red Bell Pepper-Tomato Jam, Marble Potatoes, Purple Cauliflower, Spiced *Chicharron*, Figs
16

Foie Gras, Grape

Seared Foie Gras, Toasted Meringue, Peanut-Rosemary *Financier*, Red and Green Grapes, Celery, Concord Gelée, Peanuts
18

SALADS

Kampachi, Anise

Kampachi *Crudo*, Roasted Nectarine Preserves, Asian Cucumbers, Black Olives, Pistachio Baklava, Anise Hyssop Sorbet
15

Beet, Cheese

Candied Red, Gold and Chioggia Beets; Smoked Blue Cheese Mousse, Fennel, Orange, Hazelnuts, Balsamic, Pumpernickel
15

Lettuce, Melon

Baby Red Oak Lettuce, Arugula, Plum *Tabouleh*, Radishes, Local Melon, Falafel, Sheep's Milk Feta, Tendrils, Sesame Candy
14

Tomato, Parmesan

Sliced Summer Heirloom Tomatoes, Grilled Onion-Parmesan Bread Salad, Almonds, Aged Balsamic, Basil, Extra Virgin Olive Oil
17

MAIN COURSES

Red Snapper, Tomato

Grilled Gulf Snapper, Caesar Bratwurst, Nectarine, Tomatoes, Gem Lettuce, Parmesan "Pudding", Tomato Broth, Olive
37

Poussin, Lobster

Semi-Boneless *Poussin*, Butter-Poached Lobster; Peach, Sourdough Waffle, Sage, Mushrooms, Green Beans, Hen Jus
38

Alaskan Salmon, Sorrel

Slow-Roasted King Filet, Baby Red Beet, Warm Quinoa-Bulghur, Broccoli, Sorrel *Soubise*, Smoked Caviar Cream, Crumb
38

Pork, Plum

Grilled Tenderloin, Black Garlic Sausage, Pork Croquette; Kohlrabi Terrine, Cinnamon-Roasted Italian Plums, Sweet Corn, Basil
37

Tilefish, Eggplant

Golden Tilefish, Yogurt-Gratinée, Smoked Eggplant, Italian Spinach, Ratatouille *Carré*, Gold Bell Pepper, Red Onion, Almond
36

Grassfed Beef, Summer Squash

Charred Ribeye Medallion, Smoked Beef Brisket; Gold and Green Zucchini, Shell Beans, Red Cabbage, Vegetable Butter
40

The menu at North Pond has (always) been designed to reflect the current season, featuring products grown, raised and harvested in their native environments. We take pride in the combinations of flavors, textures and techniques essential to each dish. We also strive to source our primary ingredients from responsible farmers, fishers, ranchers and vendors, as the character of these items routinely surpasses that of the alternatively commercially available ones.

Bruce Sherman, Chef/Partner ; Tim Vidrio, Sous Chef