



# THE FOOD STUDIO

## *sample menu*

### CHEF'S TASTING MENU

\$200

*amuse bouche*

Duck mousse | duck fritts  
Beet gougeres

*degustation*

Jowl lardo | spice | cress | branch

Morel paper | mushroom soil | leek-black pepper crème fraiche

Quail confit | flathead cherry | foie de lotte

Poor Orphan Creamery "clover"  
bread | butter | caramelized raw honey

Scallop | corn | truffle

hot | cold | crunchy  
sweet potato espuma | vandouvan pumpkin gelato | quinoa granola

fermented rose hip honey soda

Salt black cod | sunroot textures | radish | pea

Chared venison loin | ash | beet | horseradish | fermented grain | Lyonnais

Sunflower root | coffee | hachiya persimmon  
Buttermilk gelato | corn ganache | black walnut cake

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.