



Sides:

Forrest Mushroom Gnocchi

Fresh Hand Cut Tagliatelle Pasta

* classic egg, parmesan and fresh herbs

* squid ink

Lemon Orzo

Quinoa Risotto

white wine, and fresh herbs

Beluga Lentils

black lentil, slow cooked with thyme, fennel, shallot and carrot

Spaetzle

caramelized onion

Green Farro

shallots and lemon

Pemberton Potato

* pave with roasted garlic and thyme

* yukon gold mashed potato

* roasted fingerling and purple potato

Heirloom Shelling Beans

thyme, parsley and roasted onions

Stone Ground Polenta

parmesan and rosemary

Falafel

herb tahini

Risotto

* sunchoke

* classic with herbs and parmesan

* wild mushroom

Lemongrass and Ginger Rice

The above side dishes will include a selection of seasonal dinner vegetables depending on availability and preference: honey and spice roasted Pemberton carrot, broccolini, baby artichoke, sunchoke, green okra, roasted beets, parsnip, celery root, winter squash, yam, brussels sprout, salsify, parsley root, wild mushroom, cipollini onion, swiss chard, kale, fennel, green bean, cauliflower, kohlrabi, Tokyo turnip