



# RAINCOAST BREADS

Organic Wild Fare

October 9th 2021

## WILD OYSTER ROCKEFELLER

Moresby Island Oysters, Crispy Shallots and “Hollandaise Glaçage”

## CREAM OF “BRANDYWINE” TOMATO SOUP

Grilled Cheese Custard, Heirloom Tomato Purée and Basil Infused Olive Oil

## “BEAUFORT SEA” WILD YEAST AND BUTTER

100 Hour Aged Croissant and “Avalon Dairy” Organic Grass-Fed Farm Butter

## EGGNOG SOAKED “WOODLAND” QUAIL

Compressed Tlell Endive, Port Wine- “Cox Orange Pippin” Apple Purée and Chanterelle Périgourdine

## FIREWEED GLAZED HAM

Roasted Organic Yam Pudding, Charred Garden Fennel, Stewed Cipollini Onions, Garden Pierogi, Whole Grain Mustard Jus

## “TLELL” THE EDIBLE BOUQUET FROM FRIENDS

Tlell Pumpkin Starter Pocket, Tlell Micro-Greens, Bell Peppers, Compressed Cucumbers, Kalamata Olives, Fresh Oregano, Wild Celery Hummus, Tlell Cacık, Feta, House Greek Gastrique

## ROASTED “RING NECKED PHEASANT” ALA MATIGNON

Cranberry Mostarda, Young Turnips, Celeriac, Garden Pumpkin “Pain Perdu”, Chorizo Pumpkin Seed Bordelaise, Spiced Honey

## PUMPKIN POT PIE

Eggnog Icing, “Estuary” Yarrow Leaves, Whipped Woodruff Cream

