



THE GARRISON EXPERIENCE

AMUSE-BOUCHE

a gift from the chef to start your experience

APPETIZER

romanesco cauliflower
*sunflower seed & calabrian chili romesco,
pickled farm giardiniera*

SALAD

asparagus salad
*slow poached egg, frisée, shaved asparagus,
smoked pork belly, aged parmesan cheese*

— or —

champagne salad
*field greens, carbonated berries,
candied sunflower seeds, feta*

CHEESE COURSE

chef's artisan cheese

PASTA

rabbit cavatelli
*braised rabbit, parsley cavatelli,
wild mushrooms, cultured butter*

INTERMEZZO

to rejuvenate, refresh and reset palate

ENTRÉE

spring lamb
saffron apricot conserve

— or —

sakura reserve wagyu striploin (additional \$12)
sundried tomato & citrus jus

— both entrées served with —

collard green almondine, butterbean purée

DESSERT

white chocolate mousse
strawberry confit, lemon curd, fresh mint

PAIRED LIBATIONS

Elevate your experience with a premium wine and
cocktail pairing thoughtfully selected by our sommelier
to complement four selected courses.