



THE GARRISON EXPERIENCE

AMUSE-BOUCHE

a gift from the chef to start your experience

APPETIZER

farm fresh veggies
elderflower crème fraiche

SALAD

burrata & stone fruit salad
arugula, roasted golden beets, candied sunflower seeds
— or —
summer strawberry salad
*torn mint, goat cheese, toasted poppy seed vinaigrette,
candied pecan brittle*

SEAFOOD

trout gravlax
*dill, frisée, cucumber ceviche, capers,
egg yolk gel, everything bagel crisp*

WILD GAME

rabbit roulade
*lion's mane mushroom, creamed leeks,
kale, farm carrots & snap peas*

INTERMEZZO

to rejuvenate, refresh and reset palate

ENTRÉE

venison
— or —
chef's prime selection butcher cut *(additional \$12)*
— both entrées served with —
*caramelized cauliflower purée,
blistered okra, blackberry jus*

DESSERT

strawberry gateau
genoise, mousseline cream, lemon syrup, strawberry rocher

PAIRED LIBATIONS

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