

Headwaters

Appetizers

- Chestnut & Celeriac Purée** **14**
candied hazelnut and bacon crumble, vanilla gastrique, young shoots
- Millcroft Greens** **15**
micro living and new growth greens, sweet potato cylinder, macerated apricots and cranberries, smoked morbier cheese, toasted pine nuts, vanilla pepper vinaigrette
- Veal Cheek** **17**
braised veal tongue and cheek, pickled foraged mushrooms, scallions, smoked tomatoes, aromatic broth
- Chicken Liver Pâté** **17**
port gelée, warm brioche loaf, candied cranberries, micro shoots
- Root Flan** **15**
celeriac and roasted garlic, bitter fig chutney, baby greens, truffle white bean purée, crispy salsify

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Entrées

- Beef Strip Loin** **29**
chanterelle compound butter, roasted king oyster mushrooms,
braised winter greens, pont neuf potatoes
- Duck Confit** **27**
french lentil fricassée, confit garlic cloves, torn herbs, blistered
tomatoes, smoked bacon, juniper jus
- Pork Tasting** **25**
braised shank, rosemary polenta, smoked tenderloin, gorgonzola
broccolini, cured belly, apple purée
- Crab Ravioli** **28**
smoked andouille sausage, fennel and truffle slaw, sauce
bouillabaisse, young growth
- Purple Potato Goat Cheese Gnocchi** **25**
charred broccolini, foraged mushrooms, roasted peppers, roasted
garlic thyme purée, vegetable jus