

T O W N H O U S E

John B. Shields and Karen Urie Shields

four

DUNGENESS CRAB
sunchokes, preserved ground cherries, black butter & butter whey

—

DIVER SCALLOP
charred sweet onions, dried scallops, raw & cooked chestnuts

—

BORDER SPRINGS FARM LAMB SHOULDER
barbequed beets, licorice, elderberry, wild allspice, cured loin

or

BEEF CHEEK... PASTORAL
cow's milk cheese, toasted garlic, horseradish, grasses & hay

—

FROSTED GERANIUM LEAVES
parsnip milk, lemongrass, chamomile honey, marshmallow

or

WARM & FROZEN CHOCOLATE
sweet spices, sorghum yogurt, lemon sorbet infused with coffee

58

ten

CHILLED VEGETABLE "MINISTRONE"

—

WARM OYSTERS
green onions, warm butter & buttermilk whey, green strawberries

—

BARBEQUED LEEKS
smoked mussel "ash" & toasted hazelnuts

—

POTATO, SEAWEED, HERB STEMS, EGG YOLK & CHICKEN

—

NANTUCKET BAY SCALLOP & CURED DUCK
raw chestnuts, citrus, sweet onion, wild ginger, squash juice

—

TURBOT WITH CREAM, SPRUCE & ANCHOVY

—

BEEF CHEEK... PASTORAL
cow's milk cheese, toasted garlic, grasses & hay

—

BORDER SPRINGS FARM LAMB SHOULDER
beets smoked and dried, elderberry, wild allspice, cured loin

—

SASSAFRAS ICE CREAM & TOASTED FARRO
wild roots, preserved cantaloupe, dried carrots

—

FROSTED GERANIUM LEAVES
parsnip milk, lemongrass, chamomile honey, marshmallow

110