

edwins too

Amuse-Bouche

Marinated Artichoke Salad

arugula, mackenzie goat cheese, bagna cauda
Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Breaded & Fried Sauder's Farm Egg

asparagus, beurre blanc
Treana, Blanc Rhone Blend, Central Coast, CA 2015

Poached Maine Lobster

caramelized endive, vanilla-brown butter vinaigrette
Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

Roasted Dayboat Atlantic Halibut Persillade

caponata, tapenade, blood orange marmalade
Villa Solais, Vermentino di Sardegna, Sardinia, IT 2019

Roasted Joyce Farms Heritage Red Chicken

fricassee of spring vegetables, sweet garlic panisse, morel sauce
Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Turkish Künefe

pistachio
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote, fromage blanc ice cream
Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Seven Course Tasting Menu - \$95 + tax & gratuity

Optional Seven Course Wine Flight - Additional \$75

edwins too

Amuse-Bouche

Marinated Artichoke Salad

arugula, mackenzie goat cheese, bagna cauda
Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Breaded & Fried Sauder's Farm Egg

asparagus, beurre blanc
Treana, Blanc Rhone Blend, Central Coast, CA 2015

Poached Maine Lobster

caramelized endive, vanilla-brown butter vinaigrette
Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

Roasted Joyce Farms Heritage Red Chicken

fricassee of spring vegetables, sweet garlic panisse, morel sauce
Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote, fromage blanc ice cream
Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Five Course Tasting Menu - \$75 + tax & gratuity

Optional Five Course Wine Flight - Additional \$55

edwins too

Amuse-Bouche

Marinated Artichoke Salad

arugula, mackenzie goat cheese, bagna cauda
Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Roasted Joyce Farms Heritage Red Chicken

fricassee of spring vegetables, sweet garlic panisse, morel sauce
Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Roasted Rhubarb Almond Crisp

caramelized strawberries, rhubarb compote, fromage blanc ice cream
Fattoria di Piazzano, Vin Santo Bianca dell'Empolese, Tuscany, IT 2008

Mignardises

Three Course Tasting Menu - \$55 + tax & gratuity

Optional Three Course Wine Flight - Additional \$35