

# HINTERLAND®

Five Course Tasting Menu

\$80/person

## Salad

Ledgeview gardens arugula salad  
candied pancetta, beet chips, camembert brûlée, pistachio vinaigrette

## Starter

Smoked duck and foie gras wontons  
green papaya slaw, yuzu-ginger sweet and sour dipping sauce

## Entrees

Pink peppercorn dusted japanese mero seabass  
maine lobster risotto cake, grilled asparagus pomodori salad, vanilla saffron emulsion, herb oil

Wood-fire grilled navarino bison tenderloin  
roasted potato, kobe beef short rib hash, roasted organic mushroom and baby mache salad,  
truffle reduction

## Dessert

Grand cru chocolate-hazelnut cake  
hazelnut biscotti gelato, fresh strawberries, caramel sauce

*Hinterland supports local farms that practice environmentally sound agriculture and sustainable farming. All fish is delivered fresh daily from both coasts. Our chef's are able to accomodate vegetarian and allergic needs.*