



GUEST CHEF DINNER

An evening with

CHEF JACOB JASINSKI, EXECUTIVE CHEF OF THE CHANLER
DYLAN CADRETTE, CHEF DE CUISINE OF CASTLE HILL INN
JACE CHAFFEE, FOUNDER OF THE VINE FARMER

March 22, 2023

~ FIRST ~

CAVIAR

Crab, clam, white asparagus

~ SECOND ~

“FOIES”

Apple, mustard, yuzu fruit

~ THIRD ~

LOUP DE MER

Artichoke, foraged mushroom

~ FOURTH ~

TAJIMA WAGYU

Potato, spring legume, allium

~ FIFTH ~

ORIADO CHOCOLATE

Huckleberry, walnut

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.

Last, but not least, please refrain from the use of mobile phones in the dining room.

