

First

ROASTED CABBAGE

SERRANO CHILE TARRAGON LABNEH, MISO CARAMEL

CHEF SANTIAGO GOMEZ, PALO SANTO

Second

CURED TROUT TARTAR

CHILLED EMBERS LEEK SAUCE, FINGER LIME,
AVOCADO MOUSSE, CILANTRO FLOWERS

CHEF SEBASTIAN LA ROCCA, FYR SHORT NORTH

Third

WOOD FIRED BRANZINO

CHIPOTLE BEURRE BLANC,
SALMON ROE, CRISPY TURNIP, GREENS

CHEF SANTIAGO GOMEZ , PALO SANTO

Fourth

SEARED PORK HEAD TERRINE

QUINOA TABBOULEH, PORK JUS, PICKLED PLUM, RED SORREL

CHEF SEBASTIAN LA ROCCA, FYR SHORT NORTH

Fifth

LAMB SHANK BARBACOA

CELERY ROOT PUREE, HERBS

CHEF SANTIAGO GOMEZ, PALO SANTO

Sixth

GUAVA, CHOCOLATE, CHILI

PASTRY CHEFS KYLE OLSON & ANYA MEYER - HILTON COLUMBUS DOWNTOWN