

local three

KITCHEN & BAR

June 16th, 2021

OYSTERS AND CAVIAR

Shigoku Oysters | Hackleback Caviar | Salt and Pepper Crackers
Carpene-Malvotti
prosecco, conegliano-valdobbiadene, italy NV

PEACHES AND CREAM

Pearson Peaches | Burrata | Saba | Ricotta
Stoller
rosé of pinot noir, sonoma coast, california, 2019

SCALLOPS

Creamed Corn | XO Sauce | Green Onion
Creature Comforts "Athena Paradiso"
fruited berliner weiss, athens, georgia

NEW BEDFORD MONKFISH

Umi Butter | Squash
Ovum "Big Salt"
riesling-gewurztraminer blend, umpqua valley, oregon, 2018

BACON "BURNT ENDS"

Maple | Corn Bread | Collards
Altesino "Rosso Toscano"
sangiovese blend, tuscan, italy, 2019

16oz LINZ PRIME RIBEYE

Thin Beans | Whipped Potatoes | B2
Ceibo
cabernet sauvignon, mendoza, argentina, 2019

OREGON BLUE

Blue Cheese Made with Cow's Milk
Pierre Ferrand
1er cru du cognac

GOAT CHEESE CHEESECAKE

Peach Compote
Buffalo Trace Bourbon Cream
vanilla-caramel