

GATHER

AT
WANDER

\$60 DINNER

FIRST

Burrata and Roasted Grapes | Burrata, zaatar, roasted marinated grapes,
hot honey, mint, seeded cracker

Split Pea Bisque and Smoked Ham Hock | Split pea bisque, smoked ham
hock, pea puree, pea shoots

Tuna Tartare | Tuna tartare, smoked avocado, pickled chilies, wonton chip

SECOND

Crispy Soft Shell Crab | Soft shell crab, lemon aioli, pickled fennel, warm
confit fingerlings

Beef Brisket and Béarnaise | Beef brisket with warm béarnaise, crispy
sunchokes, gremolata, brussel sprout leaves

Cauliflower | Crispy cauliflower, cauliflower cream, herb salad, sumac
onions, caper lemon herb butter

DESSERT

Olive Oil Cake and Vanilla Orange Cream | Olive oil cake, vanilla orange
cream, crispy ginger meringue, lemon balm, cardamom

Passion Fruit and Coconut | Passionfruit curd, toasted coconut, white
chocolate

Slickers Affogato | Slickers' campfire ice cream affogato

 COUNTYLICIOUS

APRIL 4 - APRIL 28 2024