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CHEF SARAH ACCONCIA

JUNIPER CULINARY APOTHECARY

1st

salt & vinegar carrot / beetroot skyr / pistachio dukkah / pepper oil

2nd

small lettuces / wheatgrass-tahini dressing / boquerones / seed & cheese crackers

3rd

arctic char crudo / cauliflower / lemon peel / parsley, mint & scallion / pomegranate

4th

braised lamb / spring peas / arugula / ramp mignonette / baby carrots / horseradish

5th

rose quartz pot de creme / spring strawberry / almond milk / mangosteen / hibiscus

\$55 | 5 COURSES * \$70 | 5 COURSES WITH PAIRINGS

SUNDAY, MARCH 19 5-9PM

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