COUNTYLICIOUS
AT GATHER

First Course
Your Choice From The Following

Mushroom Arancini
silverwing farms mushrooms, cheese curds, roasted garlic mushroom velouté, white truffle, county greens.

Roasted Squash Salad
Laundry Farms roasted butternut squash, treviso, red currants, goat cheese mousse, sumac, fennel and local honey gastrique, pistachio.

Chef Inspired Daily Soup
served with house made grilled focaccia.

Entrees
Your Choice From The Following

Lamb Burger
Ivy Dell Farms, house-made milk bread, spiced tomato jam, whipped goat cheese, greens.

Porchetta Sandwich
house made focaccia, red pepper aioli, Waupoos Lizzie cheese, charred rapini, pickled onion.

Nduja Gnocchi
La Cultura nduja sausage, chilies, cherry tomatoes, tomato sugo, stracciatella, fresh basil.

Pumpkin Tortelloni
Honey Wagon Farms pumpkin, mascarpone cheese, Grana Padano, preserved jalapeño, sage, herb oil.

Current as of October 16, 2026

$40 per person

Our menu is inspired by the seasons and is subject to change accordingly.

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First Course
Your Choice From The Following

Lobster and Sweet Corn Bisque
Lakeshore Farms charred corn, roasted poblano, butter-poached lobster, cilantro oil.

Albacore Tuna
cured and seared, Laundry Farms peach and tomato coulis, preserved jalapeños, pickled shallots, corn sprouts.

Roasted Squash Salad
Laundry Farms roasted butternut squash, treviso, currants, goat cheese mousse, sumac, fennel and local honey gastrique.

Second Course
Your Choice From The Following

Braised Rabbit Gnocchi
ricotta gnocchi, shades of grey rabbit ragù, Laundry Farms vegetable sofrito (leek, parsnip, fennel), chilies, wilted kale, ricotta salata.

Seared BC Salmon
Lakeshore Farms sweet corn purée, cauliflower rice, buttered green beans, wilted kale, pickled shallot, sweet corn tuile.

Walt's Beef Short Rib
braised, Silverwing Farms mushroom risotto, crispy leeks, soft herbs, swiss chard.

Pumpkin Tortelloni
Honey Wagon Farms pumpkin, mascarpone cheese, Grana Padano, preserved jalapeño, sage, herb oil.

Third Course
Your Choice From The Following

Almanac Red Wine Poached Pear
Creasy Farm pears, warm spices, vanilla, mascarpone mousse, pistachio praline.

Apple Tarte Tatin
Creasy Farm honeycrisp apples, crisp pastry, brown butter ice cream, oat streusel, salted caramel.

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