



Through the Bee Friendly Food Alliance, we are joining other restaurants and chefs to call attention to the importance of bees to our food supply, the dramatic bee die off, and the need to protect these critical pollinators. We're educating our customers, like you, and decision makers.

To raise awareness of this cause Chef Sigal has created Pollinator inspired dishes

Pickering Farm Spinach Salad

Honey Roasted Pecans, Grilled Peaches
VT Goat Cheese Panna Cotta, Thyme Vinaigrette
15

Raspberry Lemon Tart

Hazelnut Crust, Avocado Ice Cream, Local Wild
Flower Honey, Candied Cumquats
12

Barr Hill Gin and Ginger

Ginger Syrup, Ginger Beer
Garnished with a lime wedge
14

Help save the bees!

*You can help save the bees in your daily life.
Plant bee friendly plants in your garden and
avoid bee killing pesticides.*

For tips, visit:

EnvironmentAmerica.org/go-bee-friendly

*Support local restaurants that are part of the
Bee Friendly Food Alliance*

Buy organic fruits, vegetables and honey



Executive Chef Sigal Rocklin

*Consuming raw or undercooked shellfish or animal products may increase
your risk of food-borne illness*

20% gratuity will be added to parties of 6 or more