

FIRSTS

Cauliflower Parmesan Bisque
Charred Cauliflower Bruschetta

Romaine Heart Salad
Grana Padana Crisp

Greek Wedge
Feta, Oregano Vinaigrette

Local Beets
Pickled Shallot, Young Pecorino

Turkey Sausage Angolotti
Sage Butter, Cranberry

Beef Carpaccio
Roast Garlic, Manchego Chards

Ahi Tuna Crudo
Brown Butter Phyllo, Capers

Roasted Bone Marrow
Char Toast, Lemon Crumb

Bison Short Rib
Creamed Celery Root

Charred Octopus
Skordalia, Oregano

CLASSICS

Yaya's Eggplant Fries
10x Sugar, Tabasco

Crispy Chicken
Tofu, Panang Curry

Flash Fried Calamari
General Tso's

Lobster Taco
Cascabel Cream, Pico De Gallo

Hot Smoked Salmon Tostada
Habanero Creme Fraiche

Thai Rare Beef
Serrano, Red Onion

Pork Belly Taco's
Citrus Hoisin, Scallion

CLASSICS

Tarragon Roasted Chicken
Vermont Butter Mash Potatoes

Sea Scallop Benedict
Country Ham Grits, Chile Hollandaise

Flat Iron Steak
White Balsamic Butter, Arugula, Apple

Crispy Duck Breast
Thai Risotto, Green Curry

6 oz Petite Filet
Crispy Fries, Blue Cheese Fondue

Lamb Chops
Wild Mushrooms, Aged Balsamic

ENTREES

Risotto
Local Squash, Mustard Greens

Sunburst Farms Trout
Cauliflower Mash, Romesco

Smoked Pork Chop
Charred Cream Corn, Kale Chips

Paneed Veal
Tagliatelli, Parsley, Lemon

Grilled Swordfish
Butternut Squash Pappardelle, Olives

Venison Medallions
Sweet Potato Lyonnaise

20 oz Cowboy Ribeye
Maytag Blue Cheese Butter, O' Rings

EXTRAS

Charred Cream Corn

Today's Local Vegetables

Blue Corn Sticks, Morita Butter