

Canape Spreads

Bone Marrow - fresno chili, galangal, sunchoke, spiced brioche	14
Caviar - egg, crème frache, caper, chive, whole wheat blini	22
Chicken Liver - quince jam, smoked almond, frisee, waffle	13
Burrata - basil puree, pine nut, roasted garlic & tomato, olive toast	12
Tuna Tartare - cilantro stem, avocado, kecap manis, daikon, rice cracker	16
Herb Buttermilk Biscuit - honey butter, grape jelly	6

Chill

Beet & Barley Salad - almond panna cotta, beet top, raisin, olive	13
Local Greens - grapefruit, avocado, goat cheese, hazelnut vinaigrette	12
Arugula - prosciutto, persimmon, feta, pecan, lemon	14

Warm

Potato Soup - bacon, crispy potato, corn, chili	11
Parmesan Gnocchi - lamb neck bolognese, arugula, pickled celery	18
Butternut Squash Ravioli - pancetta, apple, chestnut, sage	16

Hot

Sweet Breads - adzuki bean puree, poached pear, mustard green	21
NY Steak - brussels sprouts, confit weiser potato, bone marrow, red wine	28
“Black” Cod - miso, crispy maitake, green apple, radish, parsnip	22
Seared Scallops - cauliflower puree, rye, preserved lemon, jalapeno	19
Lobster - arancini, pea puree, mint, apple, chestnut veloute	26
Braised Ox Cheek - yuzu carrot, celery root robuchon, shallot, herb	24
Crispy Chicken - grits, braised swiss chard, soy caramel jus	21
Venison Loin - salsify, coffee & coco crumble, huckleberry, shiso	29
Grilled Bass - shallot, garlic, mint, basil, thai sauce	21

Veg

brussels sprouts , confit weiser potato	7
yuzu carrot , shallot, herb	
salsify , coffee & coco crumble, huckleberry	
arancini , pea puree, mint, apple	
braised swiss chard , cauliflower puree, sunchoke	

Sweet

Chocolate Pot De Crème - almond praline, pink pepper, coconut ice cream	12
Spiced Ginger Cake - puffed rice, thai chili, cereal ice cream	
Meyer Lemon Cheesecake - pecan crumble, strawberry, rhubarb, verbena	
Roasted Apples - pie crust, torched meringue, caramel & pretzel ice cream	