

THE BEGINNING

Braised Pork Belly \$24 GF
Fennel Puree, Caramelized Apples, Pickled Zucchini Ribbon, Garnished with Micro Arugula

Foie Gras \$25

Foie Gras Mousse, Brioche Toast, Port Poached Pear, Port Pear Gastrique, Frisee Salad

Braised Short Rib \$22 GF

Celery Root Puree, Roasted Celery Root, Kale, Red Pearl Onions, Grape Brandy Demi

Beetroot Burrata Salad \$19 GFV

Lollo Rosa Lettuce, Arugula, Apple Cider Vinaigrette, Cherry Tomato, Shaved Radish, Roasted Beets, Burrata, Sea Salt, Extra Virgin Olive Oil

Panzanella Salad \$21

Ciabatta Bread, Arugula, Kale, Butternut Squash, Cherry Tomato, Pine Nuts, Parmesan, Black Garlic Caesar

Spiced Apple and Butternut Squash Soup \$18 GFV

Garnished with Pickled Apple and Spiced Crème Fraîche

Charcuterie Board \$42

Chef's Selection of 3 Meats and 3 Cheeses with other accoutrements on a large platter for two

MAINS

9oz. Hand Cut Filet Mignon \$62

Cut to order daily by Chef and Grilled. Parmesan Crisp, Pomme Puree, Asparagus, Stout Demi Reduction 6oz. Lobster Tail \$32

12oz. New York Strip Au Poivre \$53 GF

Cut to order daily by Chef. Prime Grade New York Strip Steak, Peppercorn Crust, Cognac Cream Sauce,
Sweet Potato Puree, Charred Broccolini

Can Be Served as Classic Seared New York Strip

Half Roasted Chicken \$39 GF

Warm Quinoa Salad, Roasted Butternut Squash, Zucchini, Shallot, Celery, Carrot, Pear, Demi Sauce

Grilled Lamb Chop \$46 GF

Maple Rub, Sautéed Brussels Sprouts, Bacon, Fennel, and House Made Apple Butter

Wild Boar Bolognese Ravioli \$43

House Made Ravioli stuffed with Wild Boar Bolognese, Seared and Served in a House Made Spiced Tomato Sauce with Freshly Shaved Black Truffle

Green Walk Hatchery Rainbow Trout \$39 GF

Artichoke, Cherry Tomato, Arugula, Balsamic Glaze, Apple, Radishes, Pepita Crumble

Vegetable Farro Bowl \$29 V

Butternut Squash, Cherry Tomato, Carrot, Pear, Kale, Feta Cheese, Parsley

Can Be Prepared Vegan