

First Course

DEMI-CURED ARCTIC CHAR
Heirloom Beet, Vanilla, Candied Lemon
11.97

WINTER MUSHROOM SALAD
Greens, Forest Mushrooms, Raspberry Pickled Red Onion, Serrano Ham, Whole Grain Mustard Vinaigrette
8.49

CARROT & GOLDEN RAISIN BISQUE
Smoked Honey Crème Fraiche
6.79

RICOTTA GNOCCHI
Newman Farm Pork Belly, Sunchokes, Rocket, Truffle
9.49

GRILLED VENISON
Black Trumpet Royal Tortellini, Fava Bean Frappa
13.97

Second Course

LOBSTER DEGUSTATION
Ravioli- Blood Orange, Haricot Vert
Butter Poached Tail- Matsutake, Leek, Foie Gras
Consommé- Potato
32.95

PAN ROASTED SALMON
Salsify, Pickled Chanterelles, Bordeaux Hollandaise
27.99

BISON
Apple Bread Pudding, Glazed Turnip, Huckleberry
36.76

ROASTED CHICKEN
Truffled Vermont White Cheddar Mac, Stewed Root Vegetable, Brandy Pan Jus
26.95

DUO OF VEAL
Breast- Apple, Savoy Cabbage
Sweetbread- Potato Mousse, Mushroom Stew
29.95

Dessert

CHOCOLATE & CHIPOTLE
Chocolate Almond Gateau, Cherry Chipotle Mousse, Port Ice Cream, Vanilla Marshmallow
7.49

CARAMEL CORN
Caramel Box, Popcorn Mousse, Peanut Brittle Cookie, Tonka Bean Ice Cream, Salted Foam
6.99

“BRUNCH”
Cranberry Pound Cake, Kumquat Marmalade, Orange Caramel, Blood Orange Mimosa Sherbet
6.19

Tasting Menu

With Out Wine 75.00 • With Wine 150.00

CARROT & GOLDEN
RAISIN BISQUE
Smoked Honey Crème Fraiche

SCALLOP CEVICHE
Compressed Blood Orange, French Breakfast Radish, Baby Cilantro

MOULARD DUCK BREAST
Foie Gras, Chocolate, Brioche

BISON
Apple Bread Pudding, Glazed Turnip, Huckleberry

MACAROONS & JUICE
Passion Fruit Meringue, Lemon Macaroons, Passion Fruit Soda, White Chocolate Foam