

STARTERS

Seasonal Soup

Chef's Daily Creation

\$12

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | House Made Jams & Mustard | Pickles | Crostini

\$36

Winters Frost Salad

Crows Dairy Herbed Goat Cheese | Confit Baby Beets | Fennel | Hazelnut | Balsamic

\$21

Baby Arugula

Toasted Pepitas | Cranberries | Feta | Tangerine Thyme Vinaigrette

\$18

Pear & Radish Carpaccio

Cave Man Blue Cheese Foam | Burnt Honey Chili Agrodolce | Walnut | Black Garlic Coral Tuile | Furikake

\$24

Beelers Pork Belly

Mustard Spätzle | Rosemary Apple Butter | Persimmon | Fennel | Chef Lindsey's Mustard

\$27

Seared Prawn

Forbidden Rice | Coconut | Green Curry | Peanuts | Chili | Herb Salad

\$32

ENTREES

Venison Rack

Red Lentil | Turnip | Red Currant Gastrique | Asparagus | Maitake Mushroom

\$72

Seared Scallops

Calabrian Pepper | Beets | Parsnip | Baby Carrots | Quinoa | Herb Oil

\$62

Copper State Ranch Filet

Caramelized Mushroom & Shallot Puree | Local Broccoli & Zucchini | Yukon Gold Potatoes | Wanderlust Pan Am Stout Demi

Glace

\$68

Icelandic Salmon

Charred Cranberry & Ginger | Spaghetti Squash | Snow Peas | Red Onion Petals | Orange | Pistachio

\$57

Airline Chicken Breast

Farro Risotto | Purple Cauliflower | Beech Mushroom | Brussels | Black Garlic Goat Cheese

Tart Cherry

\$43

King Trumpet "Steaks"

Curried Squash | Seasonal *Bluebird Farms* Vegetables | Tepary Bean Succotash

Smoked Cashew Basil Chimichurri

\$46

Duck Duo

Seared Breast & Confit Leg | Parsnip Puree | Baby Turnips | *Blue Bird Farms* Swiss Chard

Purple Yam Gnocchi | *Pine Creek Farm* Lavender Blackberry Gastrique | Earl Grey Foam

\$64