



Appetizers

Pan Seared Foie Gras

Over toasted baguette, fried celery leaf, pickled shallot, and blackberry gastrique

Pappardelle Bolognese

Topped with truffle ricotta and crispy artichoke

Charred Brussels Sprouts

Tossed in a grain mustard vinaigrette with bacon, Locatelli, and toasted hazelnuts [G]

Tuna Tartare

Over crispy rice with mango salsa, peach chili, cilantro aioli [G]

Smoked Duck

Over charred beet puree, maple glazed carrots, crispy wonton, black cherry gelee

Salads

Classic Romaine Caesar

Topped with croutons

Grilled Pear Burrata

Over arugula, sliced almonds, prosciutto, honey garlic vinaigrette [G]

Soup

Butternut Squash

Topped with fried sage, goat cheese and cranberry preserve [G]

Entrees

Seared Faroe Island Salmon

Over fingerling potatoes, asparagus, tartar sauce beurre blanc and chorizo crumb

Black Peppercorn Crusted Elk Tenderloin

Foie gras truffle whipped potatoes, asparagus, topped with fried onions, and whole grain mustard cream [G]

Pan Roasted Herb Crusted Berkshire Pork Chop

Over sweet potato puree, charred brussels sprouts, maple jus, beer battered apple

8oz Filet Mignon

Served over Yukon mash, carrots, asparagus topped with gorgonzola cream sauce and crispy matchstick fries [G]

Steak Frites Au Poivre

12oz bison strip steak served with duck fat fries, roasted tomatoes on the vine and house salad [G]

Half Stuffed Lobster

Served with street corn salad, drawn butter, fingerling potatoes [G]

King Oyster Mushroom

Served with roasted fingerling potatoes, charred brussels sprouts and blackberry gastrique [V,G]