

Starters

Roasted Fennel & Cauliflower Bisque

Crispy Pancetta, Chive Oil

14

Arugula Root Vegetable Salad

Yam, Beet, Parsnip, Carrot, Maple Balsamic Vinaigrette

14

Winter Greens

*Dried Cranberries, Confit Tomato,
Pickled Cucumber, Lemon Vinaigrette*

12

Bison Carpaccio

*Sunchoke Puree, Manchego, Spicy Peanut
Greens, House Buttermilk Crackers*

19

Salmon Cakes

Lemon-Dill Aioli, Greens

16

Sambal Cream Prawns

Crispy Noodle, Tomato Concasse, Shaved Fennel, Pea Shoot

17

Sweet Potato Gnocchi

Sage Browned Butter, Sweet Potato Chip, Grana Padano

14

“Frenched” Duck Wings

Bourbon Marmalade Sauce

18



Six Course Tasting Menu

Scallop

Duck

Pasta

Fish

Bison

Dessert

99

Add Wine Pairings

75

Please Allow Two Hours to Enjoy Full Six Course Menu
Due to the Nature of Service, Entire Party Must Order



WE ARE PROUD TO ONLY SERVE
OCEAN WISE CERTIFIED SEAFOOD

Entrees

Bison Short Rib

Braised Potatoes, Daily Vegetables, Natural Jus

39

Add Chimichurri “My Way”

3

10 oz Ribeye

Dijon Demi, Fingerling Potato, Mushroom

Daily Vegetables

48

Wild Boar Shank

Mashed Potato, Daily Vegetables, Pomegranate Jus

46

Cornish Game Hen “Coq au Vin”

Potato Duo, Pearly Onions, Lardon, Daily Vegetables, Pan Jus

32

Grilled Pork Chop

Yam & Fennel Puree, Creamed Spinach

Daily Vegetables, Puffed Wild Rice

36

Steelhead Trout

Green Pea Risotto, Orange Saffron Sauce, Daily Vegetables

32

Fennel & Seafood Linguini

Tomato Concasse, Grana Padano, Prawns, Smoked Salmon

Fennel Cream Sauce, Pea Shoot

30

Yam “Noodle”

Chickpea, Arugula, Charred Greens, Peanut Sauce

25