

Fall 2018



Menu 59

Charcuterie

* Charcuterie aged, whole muscle, cooked • salumi salad • mustard • jam • house pickles • toast	20
* Cheese blue, soft, hard, stinky • jam • mustard • pickles • crostini	20
* Cured Blackberry Coho Salmon Rugbrød Nordic Rye Bread • smoked onion cream cheese	13
Pork Belly Pancetta bacon & rosemary white beans • smoked mushrooms • huckleberries	15
Sausage garlic • herbs • mustard • cabbage • caraway • barley	12
Pea & Tasso pine nut • hard cheese • black pepper • blueberry • lemon • EVOO • sea salt	11
* Diver Scallop / Cured Ham mint • cucumber • yogurt sauce	17

Small Plates

Soup of the Week seasonally created, changes weekly	cup 7 bowl 10
Grilled Sourdough butter • Maldon salt	6
Burrata Salad smoked plum • macadamia nut • black pepper • mosto cotto • toast	15
Baby Green Salad smoked blueberry • hazelnuts • fromage blanc • pepper • lemon • EVOO • honey	14
Gnocchi chanterelles • smoked bacon confit • apples • pears • vermouth • butter • black pepper	16
* Foie Gras herb salad • frangelico • hazelnuts • toshi cherry • salted honey	20

Entrées

* Fish pea gnocchi • chorizo • carrots • greens	36
Red Wine Rabbit andouille dumplings • wild mushrooms • zucchini • red wine jus	38
* Pork Loin roasted winter squash • peach & saffron conserve • herbs • smoked glacé	30
Bird chanterelles • shallots • sherry butter • malted wheat • celery root	34
* American Wagyu truffled rosemary fingerlings • chicory glacé • huckleberries • parsnips	36
Fresh Made Spinach Pasta coppa • smoked corn & bisque • apples • onions • truffle oil • butter	31
Vegetable Confit fennel • purple dragon carrot • garlic • bramble berry • caraway	29

Chef Team

Jeremy L. Hansen | Executive Chef - Jalen Jaekelt | Sous Chef - David Palmieri | Chef de Partie