

APPETIZERS

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| Crispy Brussels Sprout Tacos G/N/V | 14 |
| WHIPPED AVOCADO, SALVADORIAN CURTIDO, COTIJA GRILLED CORN TORTILLA | |
| Drumlin Farm Baby Beets G/V | 11 |
| TAHINI YOGURT, ZAATAR, OLIVE OIL | |
| Mixed Green Salad G/N/V | 12 |
| TOASTED ALMONDS, PEAR, FARMER'S CHEESE, CHARDONNAY VINAIGRETTE | |
| Charcuterie Board* | 18 |
| COUNTRY PORK PATÉ, DUCK RILLETTE, SHAVED JAMBON DE BAYONNE GRAIN MUSTARD, CORNICHON, SLICED PEAR, BRIOCHE TOAST | |
| Lamb Meatballs N | 14 |
| SWEET AND SOUR POMEGRANATE, WALNUTS, FETA | |

ENTREES

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| Fish of the Day* | MKT |
| ASK YOUR SERVER FOR TODAY'S PREPARATION | |
| Beef Tenderloin* G/N | 36 |
| POTATO PUREÉ, CLASSIC RED WINE DEMI-GLACE, GRILLED SHIITAKES | |
| Roast Chicken Breast* | 25 |
| BUTTERNUT SQUASH PUREÉ, WARM BRUSSELS SPROUTS-FREEKEH SALAD HAZELNUT DUKKAH, HONEY-SHERRY GASTRIQUE | |
| Braised Lamb Sugo N | 24 |
| HANDMADE PAPPARDELLE, RED WINE, TOMATO, SHAVED PARMESAN | |
| Grilled Rainbow Trout* G/N | 26 |
| WHIPPED PARSNIP, CRISPY MAITAKE, LENTILS DU PUY, CIDER REDUCTION | |
| Grilled Venison* G/N | 28 |
| WHIPPED RUTABAGA, SLOW ROASTED CARROTS, RED WINE-CRANBERRY COMPOTE | |

DESSERTS

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| Chocolate Pear Napoleon | 10 | Rustic Pumpkin Tart N/V | 10 |
| MILK CHOCOLATE CREMEUX, HAZELNUT NOUGAT ICE CREAM | | SAFFRON ICE CREAM | |
| Marsala Apples in Mascarpone Cream N/V | 10 | Five Classic Cookies V | 10 |
| CRANBERRY COMPOTE, GENOISE | | CHOCOLATE-DIPPED BLONDIE, PIROUETTE, FROSTED LEMON CHOCOLATE PEANUT BUTTER SANDWICH, RASPBERRY PEACH LINZER | |

Basket of Popovers

V/N
HOUSE-MADE JAM, BUTTER
(WHILE THEY LAST)
10

VEGETARIAN SMALL PLATES

Venetian Cauliflower

D/G/V
CINNAMON, FENNEL, CORIANDER
GOLDEN RAISINS, ALMONDS
PARSLEY
13

Sweet Potato Croquettes

V
SPICY MAPLE SYRUP, CHIVES
10

Crispy Brussels Sprouts

G/N/V
HARISSA AIOLI, ESPELETTE, CHIVES
13

Mushroom Consomé

G/N/V/D
9

Dietary restrictions key: V- vegetarian, G- gluten free, D- dairy free, N- nut free. For cross-contamination information please see your server.

**Before placing your order please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions. 12.06.17*