

SUPPER

Snacks

monkfish roll milk bun, dill	11
ny strip skewer black garlic, garden herbs	15
jonah crab corn, cilantro	14

Smallish Plates

blue fin tuna stone fruit, basil	26
tomato nasturtium, strawberry	20
beets coffee, mustard	19
summer squash maple, hazelnut	23
cabbage peanut, jalapeno	21
dragon tongue bean tomato garum, fresh cheese	23
mushroom conserve, "bearnaise"	26
duck leg pinto bean, shiro plum	37

Bigger Plates serving 2+ guests

half chicken ancient grains, new potato	85
sea bream padron peppers, swarnadwipa	71
pork collar baby turnips, cucumber	79

Sweet Treats

summer corn cake blueberry, goat cheese ice cream	11
spruce tip ice cream	9
dulcey chocolate palmier cookie, cherry	11

*Ask your server what menu items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

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SEVEN COURSE TASTING MENU \$140

WINE PAIRINGS \$50

We ask that the entire table participates in the tasting menu

cherry tomato | nasturtium, strawberry
herb crostini | idyll farms goat cheese, green gooseberry
colleleva verdicchio, le marche, italy

nantes carrot | black walnut, lemon
house riesling, leelanau, michigan

red potato | creme fraiche, vin jaune
laurent perrier, champagne, france

turbot | wild rice, jalapeno
crus vino rosso, piedmont, italy

duck breast | summer truffle, plum
guido porro, barolo, italy

sourdough ice cream | whey caramel
broadbent 20 yr tawny port, portugal

