

SUPPER

Snacks

kanpachi yuzu, spruce tip	9
wagyu skirt roasted tomato, black garlic	15

Smallish Plates

seafood tartare summer citrus, nori	26
cherry tomato nasturtium, green strawberry	20
cucumber sesame, shiro shoyu	17
zucchini hazelnut, maple	23
green beans fresh cheese, tomato garum	22
mushroom 'bearnaise', conserve	24
snapper heirloom tomato, summer truffle	39
lamb belly pistachio, sage jus	41

Bigger Plates serving 2+ guests

half chicken wild rice, carrot	85
pork collar tortilla, salsa roja	79
ny strip summer squash, braised greens	130

Sweet Treats

blueberry compote smoked custard, soft herbs	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, green strawberry
herbed crostini | idyll farms goat cheese, black walnut miso
laurent perrier, champagne, france

turbot | baby napa, vadouvan
idlewild white blend, central coast, california

potato | creme fraiche, vin jaune
seehof riesling feinherb, rheinhessen, germany

lamb sirloin | summer truffle, king trumpet
bernard baudry, chinon, france

duck | cherry, black emmer
jean-paul brun, morgon, beaujolais, france

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

