

SUPPER

This is a sample menu for website display purposes to provide an idea of what may be served.

Supper is our river level restaurant – reservations are bookable via Resy.

Bites

sakura tartlet idyll farms goat cheese, sweet relish	7
blue fin tuna leek, sourdough crostini	9
pickled green tomato	6

In-Between

local lettuces alliums, radish	14
radicchio cashew, early citrus	18
beef tartare toast cured egg yolk, chive	23
hiramasa raspberry, basil	23

Proteins

black cod parsnip, kombu	31
12oz berkshire pork brassicas, apple	47
10oz wagyu denver steak braised leeks, smoked salt	52
whole sea bream swarnadwipa, peashoots	55
18oz ribeye sauce au poivre, chanterelle	87

Sides

sunchoke uni caramel, satsuma	25
carrots black walnut, lemon gel	20
blue oyster mushroom romesco, almond	23
celeriac apple, clothbound cheddar	21
sweet potatoes pistachio, tarragon	19
parsnip peri peri sauce, buddha's hand marmalade	22



Sweet Treats

quince chai syrup, candied cashew	10
persimmon yuzu curd, hoshigaki	13
blood orange granita grapefruit, shiso jam	9
spruce tip ice cream pine oil, juniper salt	8
sourdough ice cream apple compote, granola	12

**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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CHEF'S TASTING MENU \$125

*a true chef's tasting, this menu offers smaller portions through a generous diversity of plates
wine pairings for this tasting are available to be tailored to each guest's palate or preference*

trout roe | cultured cream, dill
sakura tartlet | goat cheese, sweet relish
tostada | chamoy, herbs
beignet | korean chilis
apple croustade | kohlrabi, leek
hiramasa | raspberry, basil
local lettuces | coffee, shallot
milk bread | cultured butter
wild rice | plum, black garlic shoyu
parsnip | peri peri sauce, marmalade
fish of the day | ginger, scallion
sweet potato | pistachio, tarragon
iberico pork | walnut, scallop
lamb | leek, sansho peppercorn
quince | chai, cashew
spruce tip ice cream | pine oil, juniper salt

we require the entire table to participate in our tasting menu & unable to accommodate dietary restrictions

