

# SUPPER

## *Snacks*

wild allium wafer	4
smoked salmon crostini   cultured cream, dill	6
scallop   citrus, coriander	6
beef tartare   egg yolk, chive	5

## *Smallish Plates*

hiramasa   strawberry, daikon	16
shima-aji   yuzu, spruce tip	25
radicchio   cashew, minneola tangelo	14
cucumber   ramp, sesame	15
rainbow carrot   berbere, ginger	15
lion's mane   "bearnaise", salsa verde	22
lamb loin chops   sweet potato, pistachio	26
potato   lardo vinaigrette, cheddar	16
sablefish   alliums, dashi	25
denver steak   braising greens, sansho pepper	28

## *Bigger Plates* serving 2-4 guests

dry-aged half duck   black emmer, stone fruit, herb jus	85
whole trout   spring peas, wild rice	65
pork shoulder   sweet onion, painted lady beans	96
beef short rib   parsnips, yellowfoot mushrooms	115

## *Sweet Treats*

rhubarb   strawberry, orange blossom	7
spruce tip ice cream	8
chocolate semifreddo   coffee, maple	9

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