

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.

For One

sakura tartlet idyll farms goat cheese, sweet relish	7
tuna tartare crostini, carmen pepper	9
squab slider cabbage slaw, mill sauce	8
pickled green tomato	6
local lettuces alliums, radish	12
hiramasa raspberry, basil	21
jonah crab apple, dashi	24

For The Table

whole sea bream swarnadwipa, lime	51
18oz pork tomahawk black garlic, chanterelle	67
18oz ribeye sauce au poivre, watermelon radish	73
radicchio coffee, rutabaga	18
rainbow carrots black walnut, lemon gel	20
cabbage white cauliflower, burgundy truffle	23
blue oyster mushroom romesco, almond	23
winter squash hazelnut, maple	19

Sweet Treats

quince chai, cashew	9
spruce tip ice cream	8
s'more dark chocolate, peanut butter	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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We ask that the entire table participates in the tasting menu

CHEF'S TASTING MENU \$125

waffle | herb jam, golden beet
sakura tartlet | idyll farms goat cheese, sweet relish
trout roe | cultured cream, dill
royal miyagi oyster | raspberry, basil
satsuma | poblano pepper, fennel
tautog | yuzu, spruce
local lettuces | coffee, shallot
great lakes wild rice
maine uni | plum, black garlic
lingcod cheek | shishito pepper, tomato oil
winter squash | hazelnut, maple
fish of the day | parsnip, kombu
add osetra caviar 20
sweet potato | pistachio, tarragon
lamb | leek, dried herbs
sourdough ice cream | whey caramel, candied breadcrumbs
quince | chai, cashew

