

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 leek, sourdough crostini	9
pickled green tomato	6
local lettuces alliums, radish	12
jonah crab apple, nasturtium	24
hiramasa raspberry, basil	23

For The Table

whole sea bream swarnadwipa, swiss chard	55
iberico pork secreto walnut, razor clam	65
18oz ribeye sauce au poivre, parsnip	74
scallop celeriac, cashew	31
radicchio chai, rutabaga	18
sunchoke uni caramel, satsuma	25
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 potato pistachio, tarragon	19



Sweet Treats

quince chai syrup, candied cashew	9
blood orange granita grapefruit, shiso jam	9
spruce tip ice cream pine oil, juniper salt	8
dark chocolate cremeux italian meringue, 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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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
apple croustade | kohlrabi, leek
hiramasa | raspberry, basil
local lettuces | coffee, shallot
milk bread | cultured butter
maine uni | wild rice, plum
winter squash | hazelnut, maple
fish of the day | parsnip, kombu
sweet potato | pistachio, tarragon
iberico pork | green tomato, quince
sourdough ice cream | whey caramel, candied breadcrumbs
quince | chai, cashew

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

