

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

tuna tartare crostini, sweet pepper	9
squab slider cabbage slaw, mill sauce	8
duck heart maple-miso mustard	8
pickled green tomato	6
royal miyagi oysters raspberry, basil	7

Shareables

hiramasa raspberry, radish	25
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
sea bream swarnadwipa, lime	51
pork tomahawk black garlic, cauliflower	62
ribeye sauce au poivre, watermelon radish	73

Sweet Treats

quince chai, cashew	8
spruce tip ice cream	7
s'more dark chocolate, peanut butter	9

After Dinner Drinks & Sips

espresso martini vodka, fernet, espresso syrup, mint	18
anejo manhattan anejo, vermouth, licor 43, bitters	19
broadbent 20yr tawny port	15
peerless small batch bourbon	19
kentucky owl 10yr rye whiskey	64

**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
sourdough crostini | green gooseberry, idyll farms goat cheese
trout roe | cultured cream, dill
beignet | burgundy truffle, cauliflower
satsuma | poblano pepper, fennel
razor clams | green tomato, oregano
mackerel | yuzu, spruce
local lettuces | coffee, shallot
great lakes wild rice
green uni | leche de tigre
japanese milk bread | cultured butter
lingcod cheek | shishito pepper, tomato oil
jonah crab | celeriac, apple
winter squash | hazelnut, maple
catch of the day | parsnip, kombu
sweet potato | pistachio, tarragon
lamb | leek, dried herbs
duck | plum, szechuan peppercorn
sourdough ice cream | whey caramel, candied breadcrumbs
quince | chai, cashew

