

# Dinner Menu

## Soups & Salads

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<b>Zucchini Soup-</b> summer squash, ramp oil, citrus	<b>9</b>
<b>Baby Beets-</b> peas, tendril, rye crumb, yogurt, bread and butter dressing	<b>11</b>
<b>Warm Kale Salad-</b> cauliflower, mushroom, bonito aioli, caper, olive	<b>12</b>

## Appetizers

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<b>Braised Beef Cheek-</b> gnocchi, almost burnt cream, breakfast radish	<b>16</b>
<b>Poached Lobster-</b> lentils, saffron honey emulsion, daikon	<b>18</b>
<b>Tagliolini-</b> house pasta, ramps, morels, pecorino	<b>17</b>
<b>Seared Foie-</b> shortbread, kumquat, gooseberries, miso butterscotch	<b>18</b>

## Entrees

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<b>Halibut-</b> braised fennel, turnip, herbs, mushroom consommé	<b>35</b>
<b>Roasted Poussin-</b> spring pea, fiddlehead fern, ricotta gnocchi, herb vin	<b>28</b>
<b>Barrel Cut Ribeye -</b> confit potato, hen of the woods, currant, macadamia, chimichurri rosa	<b>38</b>
<b>Scallops-</b> radish, quinoa, pancetta, beet vin	<b>33</b>
<b>Pork Chop-</b> smoked citrus glaze, red pearl onion, sweet garlic, grapes, trumpet mushrooms	<b>30</b>

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**