



MILK BREAD +11
Honey Butter (v)
add Chicken Liver Mousse +11

TWO-COURSE PRIX FIXE 75

Wine Pairing +35

Peak Pairing +75

THREE-COURSE PRIX FIXE 88

Wine Pairing +45

Peak Pairing +95

APPETIZERS

CHICORY SALAD

D'Anjou Pear, Walnut, Gorgonzola Dolce (gf)

HIRAMASA

Coconut, Coriander (gf)

EAST COAST OYSTERS

Mignonette, Horseradish (gf)
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

LAMB CAVATELLI +8

Lamb Merguez, Calabrian Chili,
Meyer Lemon, Ricotta

RIGATONI

Guanciale, Tomato, Red Onion

BEEF TARTARE

Potato, Smoked Aioli

ENTREES

SEARED STEELHEAD TROUT

Rutabaga, Fennel, Blood Orange (gf)

SEARED TUNA

Freekeh, Almond, Leeks

ITALIAN EGGPLANT

Red Quinoa, Pomegranate, Pine Nut (gf/ve)

ROASTED CHICKEN

Kabocha, Pearl Onion, Kale Pesto,
Citrus Jus (gf)

NEW YORK STRIP STEAK +11

Sunchoke, Brussel Sprouts, King Trumpet
Mushroom (gf)

BLACK HAWK BRISKET BURGER

Double Patty, Austrian Gruyère,
Smoked Bacon

SIDES

LETTUCES +14

Buttermilk Dressing, Pickled Onion

CREAMY FARRO +15

Mushroom, Parmesan

CANNELLINI BEANS +16

Chicken Sausage, Charmoula (gf)

DESSERTS

CRUNCHY TOAST

Chocolate Cremeux,
Butterscotch Ice Cream

LEMON YUZU MERINGUE

Citrus,
Coconut Ice Cream (v)

CHEESECAKE

Almond, Apple,
Cranberry Sorbet (gf)

AGED CHEESES +10

Honeycomb,
Seasonal Chutney

EXECUTIVE CHEF ROSE NOEL

(v) vegetarian, (ve) vegan, (gf) gluten free
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.