



TWO-COURSE PRIX FIXE 75

Wine Pairing +35

Peak Pairing +75

THREE-COURSE PRIX FIXE 88

Wine Pairing +45

Peak Pairing +95

MILK BREAD +11

Honey Butter (v)

## APPETIZERS

OYSTERS Mignonette, Horseradish (gf)

add 5g Imperial Ossetra Caviar +59

add 5g White Sturgeon Caviar +36

HIRAMASA Coconut, Coriander (gf)

LETTUCES Buttermilk Dressing, Pickled Onion

RIGATONI Guanciale, Tomato, Red Onion

BEEF TARTARE Potato, Smoked Aioli

## ENTREES

SEARED STEELHEAD TROUT Rutabaga, Fennel, Blood Orange (gf)

NEW YORK STRIP STEAK +11 Sunchoke, Brussels Sprouts, King Trumpet Mushroom (gf)

BLACK HAWK BRISKET BURGER Double Patty, Austrian Gruyère, Smoked Bacon

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

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

## SIDES

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.