



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

GRILLED RADICCHIO Goat Gouda, Pecan, Gala Apple (v/gf)

RIGATONI Guanciale, Tomato, Red Onion

BEEF TARTARE Fingerling Potato, Smoked Aioli

## ENTREES

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

SEARED TUNA Freekeh, Almond, Leeks

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

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

MAITAKE MUSHROOM Delicata Squash, Anson Mills Polenta, Broccoli Rabe (v/gf)

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

## SIDES

CREAMY FARRO +15 Mushroom, Parmesan

CANNELLINI BEANS +16 Andouille Sausage, Swiss Chard, Breadcrumbs

## DESSERTS

CRUNCHY TOAST

Chocolate Cremeux,  
Butterscotch Ice Cream

PEANUT BUTTER MOUSSE

Golden Raisin, Celery,  
Chervil (v/gf)

PUMPKIN CHEESECAKE

Gingersnap, Cranberry,  
Sage (v)

AGED CHEESES +10

Honeycomb, Seasonal Chutney

EXECUTIVE CHEF ROSE NOEL

EXECUTIVE PASTRY CHEF BRIAN YURKO

(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.