



TWO-COURSE PRIX FIXE 77

Wine Pairing +35
Peak Pairing +75

THREE-COURSE PRIX FIXE 89

Wine Pairing +45
Peak Pairing +95

MILK BREAD +11

Maple 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 (v)

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

CASARECCE Taggiasca Olives, Tomato, Parmesan (v)

BEEF TARTARE Fingerling Potato, Smoked Aioli

ENTREES

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

SEARED TUNA Freekeh, Almond, Leeks

NEW YORK STRIP STEAK Broccoli, Sweet Potato, Celery (gf) +11

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 Mushroom, Parmesan (v) 15

CANNELLINI BEANS Andouille Sausage, Swiss Chard, Breadcrumbs 16

CRISPY BRUSSELS SPROUTS Pancetta, Maple, Lemon (gf) 16

DESSERTS

CRUNCHY TOAST Chocolate Cremeux, Butterscotch Ice Cream (v)

PEANUT BUTTER MOUSSE Golden Raisin, Celery, Chervil (gf)

CITRUS SEMIFREDDO Champagne Gelée, Sable, Buttermilk Sherbet (gf)

ICE CREAM & SORBET Seasonal Selection

AGED CHEESES Honeycomb, Seasonal Fruit (v) +10

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.