

Dinner Menu

P R I X F I X E

F I R S T C O U R S E

BEEF CARPACCIO

brioche crouton, cured egg yolk, fermented chili aioli, long pepper
or

WILD & TAME MUSHROOM PARFAIT

macadamia nut crumble, pickled fiddlehead, "everything" grissini
or

FOGO ISLAND SHRIMP HUSHPUPPIES

chive crème fraîche, bonito flakes

S E C O N D C O U R S E

LEEK & TRUFFLE SOUP

celery, salted cream, truffle
or

ARTIC CHAR

spruce vodka cure, smoked roe, pickled wild leeks, rye crisp
or

DUCK RILLETTE CROSTINI

apricot and sea buckthorn preserve, crushed pistachio

E N T R É E

STEELHEAD TROUT

crispy skin, lobster butter, kimchi greens, lemon gel, pommes dauphine
or

BEEF SHORT RIB

grainy mustard spätzle, cider glaze, chanterelles, sherry jus
or

SQUASH GNOCCHI

brown butter, pearl onions, shaved truffle

D E S E R T

WINTER TORTE

maple, walnuts, candied pear, rum, spiced whipped cream, grated dark chocolate
or

PEACH PANNA COTTA

summer peaches, coconut milk, wild ginger, almond and poppy seed cookie

E N H A N C E M E N T S

CHEESE 20

chefs cheese selection from our whimsical and infamous cheese cart

FOIE 30

red wine foie gras torchon, short rib pastrami, maple mustard, caraway rye crisps

OYSTERS 3.75 EACH

freshly shucked with accoutrement

*Our chef curated prix fixe menu changes weekly and is also available à la carte.
Please ask your server for pricing*