

Dinner Menu

APPETIZER

OYSTERS 3.75 each

fresh shucked with accoutrements

PFENNINGS CARROT 18

garlic fermented carrots, white anchovies, dulce crisp, aioli, gremolata

HAMACHI CRUDO 28

hamachi, roasted alder, charred wild leek oil, pickled asparagus, chilies, hazelnut

BEEF CARPACCIO 25

aged cheddar frico, pickled apple, brown butter crumble, mustard vinaigrette, caraway

FOIE 25

shaved foie torchon, compressed rhubarb, walnuts, sponge toffee, sea salt

TOMATO SALAD 22

organic tomatoes, cucumber, herbs, focaccia crisps, burratini cheese, black garlic vinaigrette

MUSHROOM PANZANELLA 23

warm croutons, organic mushrooms, baby greens, crème fraîche dressing, roasted garlic, handeck cheese

LEEK & TRUFFLE SOUP 20

celery, salted cream, fresh summer truffle

ENTRÉE

STEELHEAD TROUT 46

butter-poached trout, almond velouté, peas, baby turnip, mint

BEEF SHORT RIB 50

braised short rib, local vegetable giardiniera, horseradish cream, "sunday roast" potatoes

TAGLIATELLE 34

grilled spinach, pistachio, hand-cut pasta, fennel, aglio olio, sweet herbs

PORK BELLY 50

slow roasted pork belly, sauce charcuterie, pickled beech mushrooms, smoked butter glazed carrot

CHICKEN FOR EDNA 35

pastured chicken, poached and butter fried, milk gravy, potato pave, wilted greens, blistered tomatoes

7 OZ GRASS FED BEEF TENDERLOIN 62

mcIntosh farms beef, pomme purée, sauce périgord

MOREL RISOTTO 36

morel mushrooms stuffed with smoked white bean puree, fermented asparagus risotto, three year old gouda

SIDES

STEAKHOUSE FRIES 16

triple cooked thick cut potatoes, aioli

LOCAL VEGETABLE 20

farm inspired and ever changing

Dessert Menu

CRÈME BRÛLÉE 17

organic local cream, eggs, vanilla, caramelized sugar

RHUBARB 19

rhubarb curd and fool, compressed rhubarb, fennel
gelee, almonds, coriander meringue, toffee

CHOCOLATE TART 19

shortbread, dark chocolate ganache, sherry vinegar
caramel, caramelized white chocolate

PUDDING & CHEESE 36

pouding chômeur, 2005 raw milk organic cheddar, maple
syrup, cracked pepper
sans fromage 16

CHEF'S CHEESE PLATE 21

a single cheese, plated with purpose

CHEF'S SORBET & ICE CREAM 17

Digestifs

AMARO NONINO 11

CALVADOS 16

DRAMBUIE 15

INNISKILLIN ICEWINE 20

TAWNY PORT 10 YEARS 15

TAWNY PORT 20 YEARS 21