



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)

RICOTTA CHEESECAKE

Sable Brenton, Basil,
Sungold Tomato (v)

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.