

Lunch - \$15

First

Roasted Cauliflower Soup - pistachio, smoker herb oil

Locally Sourced Greens - bloomed cranberries, radish, pecorino romano, marcona almonds, citrus champagne vinaigrette

Fried Brussels Sprouts - pecorino romano, herbs, mustard aioli

Second

Coq au Vin - red wine braised free range chicken, whipped potatoes, mushrooms, haricot vert, braising jus

Short Rib Tartine - toasted rye, smoked pepper jam, balsamic short rib, caramelized onion, aged hemme cheddar, watercress, radish, herbed potatoes

Smoked Salmon Crepes - house smoked salmon, candied onions, herbed cream cheese, capers, citrus, arugula, pine nut

Dinner - \$33

First

Locally Sourced Greens - bloomed cranberries, radish, pecorino romano, marcona almonds, citrus champagne vinaigrette

Roasted Cauliflower Soup - pistachio, smoker herb oil

Tempura Rainbow Trout - warm vegetable salad, mustard vinaigrette

Second

Pan Seared Sea Scallops - butternut squash puree, creamy leeks, bacon, apple cider reduction

Roasted Free Range Chicken Breast - mushroom bread pudding, vegetable hash, buerre rouge

Balsamic Braised Short Rib - dijon smashed potatoes, swiss chard, hazelnut-herb gremolata

Third

Blood Orange-Vanilla Bavarian Bar - pistachio anglaise, candied citrus
Flourless Chocolate Cake - toffee pudding bites, date, coffee bean florentine