



COURSES *(please select two or three)*

Halibut Lox, Yuzu Gel, Barrel Aged Fish Sauce, Crème Fraiche, Wasabi Root, Crisp Fingerlings

New Bedford Scallops, Sweet Peas, Maitake Mushrooms, Parmigiano-Reggiano, Truffle Oil, Pea Sprouts

Forest Mushrooms, Madeira Crème, Montana Chevre, Thyme Pastry, Balsamic Pearls (V)

Living Butter Lettuce, House Cured Bacon, Mustard Seed, Fennel, Tomato Oil, Pinenuts, Nutritional Yeast

Grilled Octopus, Saffron, Squid Ink, Sun-Dried Tomatoes, Castelvetrano Olives, Red Romaine, Crisp Garlic

Pork Belly, Rhubarb, Candied Ginger, Watermelon Radish, Charred Sweet Onion, Rosemary

Soup Du Jour

MAINS *(please select one)*

Sablefish, Lemongrass, Kaffir Lime, Spruce Tips, Porcini Mushrooms, Bok Choy, Chili Oil

Bison Tenderloin, Chanterelle Mushrooms, Humboldt Fog, Sage, Yukon Golds, Tuscan Kale

Elk Tenderloin, Pink Peppercorns, Coffee, Flathead Cherries, Fondant Potatoes, Spinach Foam

Fava Beans, Housemade Ricotta, Candied Shiitakes, Cherry Tomatoes, Fiddlehead Ferns, Marcona Almonds (V)

3 course menu 65 / wines paired 40

4 course menu 75 / wines paired 50

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

(V) denotes vegan/vegetarian offering

Please note there is an 18% service charge for 3 or less, 20% service charge for 4 or more

