



FIRST

BAVARIAN PULL-APART BREAD

14.

TOASTED FENNEL BUTTER

MUSSELS

26.

Preserved Lemon | Grilled Bread

GOLDENER HIRSCH CHEESE FONDUE

52.

Apple | Baguette | Broccoli | Grapes | Cornichons | Add Wagyu Beef 28.

MEAT & CHEESE BOARD

20/36.

Artisan Cheeses | Cured Meats | House Preserves

SALMON RILLETTES

25.

Marble Rye | Fines Herbs

MAINE DIVER SCALLOP

22

Delicata Squash | Pork Belly | Apple Kohlrabi slaw

SECOND

CELERY ROOT SOUP

18

Roasted Pear | Bacon | Red Onion

BEET SALAD

17.

ROASTED BEETS | FRENCH FETA | ORANGE | FENNEL | WHITE BALSAMIC

KALE, APPLE & BURRATA SALAD

18.

Mountain Rose Apple | Burrata | Pine Nut Pistou | Aged Balsamic

GREENS SALAD

17.

Anjou Pear | Cucumber | Cranberry | Pomegranate | Sunflower Lavosh | Banyuls Vinaigrette

MAIN

ROASTED DUCK

44.

Baby Turnips / Beluga Lentils / Honey-Chestnut Glaze / Endive

PORK SHANK

39.

Collard Greens / Pencil Cob Grits / Sherry-Bacon Jus / Pickled Caulilini

LAMB RACK*

56.

Sunchoke Purée / Caramelized Squash / Maitake / Pomegranate Pistou

COBIA & LOBSTER

46.

Cous Cous / Braised Fennel / Lobster-Tomato "Tagine"

ELK TENDERLOIN

54.

Smoked Parsnip Farrotto / Baby Carrots / Huckleberry Gastrique

WIENER SCHNITZEL

49.

Dill Spaetzle / Fennel Choucroute / Lingonberry

SCOTTISH STEELHEAD TROUT

39.

Warm Potato-Cucumber Salad / Green Goddess

"RISOTTO"

29.

Gold Rice / Roasted Cauliflower / Brussels Sprouts / Baby Carrots / Pistou

10 OZ WAGYU RIB EYE AU POIVRE

59.

Potato Purée / Mushroom Fricassee / Sauce Au Poivre

*MOST DISHES CAN BE PREPARED TO ACCOMMODATE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE ALERT YOUR SERVER. CONSUMING RAW OR UNDERCOOKED MEAT OR POULTRY CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.