

# Dinner Menu

## STARTERS

### CHARCUTERIE 28

artisan meats & cheese | pickles & preserves | focaccia | olives

### BEET + GIN CURED SALMON 23

horseradish crema | trout caviar | jalapeño | crispy rice

### TOMATO + FETA SALAD 23

cucumbers | celery | onion | pepperoncini | olives | mint | basil | greek dressing

### KALE + PEAR SALAD 21

poached pear | cranberries | pine nuts | shaved parmesan | lemon dressing

### MUSHROOM TARTE 20

puff pastry | telleggio cheese | truffle | arugula salad

### WILD BOAR CAPPELLETTI 22

stuffed pasta | mushroom broth | sweet peas | calabrian chili

### VENISON MEATBALLS 24

bacon | braised cabbage | cranberry agrodulce

### DAILY SOUP

chef's daily creation | suggested by service staff

### COMPLIMENTARY BREAD SERVICE

fresh baked bread | whipped butter or spread





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## MAINS

### SEARED LAKE TROUT 39

white corn polenta | stewed ratatouille

### PICKEREL AL CARTOCCIO 39

charred fennel | sundried tomatoes | fingerling potatoes | olive butter

### SHRIMP + SCALLOP PASTA 52

mussels | tagliatelle pasta | spicy tomato sauce

### LAMB OSSO BUCCO 45

braised shank | saffron risotto | salasa verde

### SMOKED DUCK LEG 40

duck sausage | crispy pork belly | white bean ragout

### PEPPERCORN STEAK 51

10 oz striploin | parmesan frites | cipollini onion | peppercorn sauce

### PORCINI CHICKEN 37

chicken supreme | potato gratin | forest mushrooms | marsala sauce

### VEAL CHOP MILANESE 60

12 oz bone-in cutlet | warm potato salad | pickled peppers | piccata sauce

### EGGPLANT AL FORNO 33

tomato sauce | fresh mozzarella | tagliatelle pasta

### CATCH OF THE DAY

chef's daily seafood selection | suggested by service staff

### PASTA OF THE DAY

daily pasta creation by the chef | suggested by service staff

### GAME FEATURE

wild game weekly feature | suggested by service staff

