



DINNER

M E N U

STARTERS

CHARCUTERIE 25

artisan meats + cheese | pickles + preserves | foccaccia | olives

BEET + GIN CURED SALMON 21

horseradish crema | trout caviar | jalapeno | crispy rice

TOMATO + FETA SALAD 18

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

KALE + PEAR SALAD 18

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

MUSHROOM TARTE 18

puff pastry | telleggio cheese | truffle |
arugula salad

WILD BOAR CAPPELLETTI 20

stuffed pasta | mushroom broth | sweet peas |
calabrian chili

VENISON MEATBALLS 21

bacon | braised cabbage | cranberry agridulce

+ daily soup: daily creation | suggested by service staff

+ complimentary bread service: fresh baked | whipped butter or spread



MAINS

SEARED LAKE TROUT 33

white corn polenta | stewed ratatouille

PICKEREL AL CARTOCCIO 33

charred fennel | sundried tomatoes | fingerling potatoes | olive butter

SHRIMP + SCALLOP PASTA 45

mussels | tagliatelle pasta | spicy tomato sauce

LAMB OSSO BUCCO 42

braised shank | saffron risotto | salsa verde

SMOKED DUCK LEG 35

duck sausage | crispy pork belly | white bean ragout

PEPPERCORN STEAK 48

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

PORCINI CHICKEN 33

chicken supreme | potato gratin | forest mushrooms | marsala sauce

VEAL CHOP MILANESE 55

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

EGGPLANT AL FORNO 26

tomato sauce | fresh mozzarella | tagliatelle pasta

+ catch of the day: daily chef creation | suggested by service staff

+ pasta of the day: daily chef creation | suggested by service staff

+ game feature: wild game chef creation | suggested by service staff