Appetizer

Charcuterie Board
Chef's Choice of Gourmet Cheeses, Specialty Meats,
Bread, Grain Mustard, Pickled Vegetables & Fruit Jam 31

Lobster Roll
Chunky Northeastern Lobster Salad, Arugula, Brioche Roll 27

Shrimp Bisque *GF*
Charred Corn & Smoked Paprika 16

Warm Olives Medley *VG*
Marcona Almonds & Crostini 16

Entrees

***Roasted Beef Tenderloin**
Sour Cream Mashed Potatoes, Haricots Verts, Black Garlic Demi-Glace 68

Seared Scallops *GF*
Sweet Corn Risotto, Bacon, Cotija Cheese, Hatch Chiles 58

Confit Duck Leg
Cranberry Wild Rice, Carrot Puree, Blueberry Demi-Glace 42

Cheese Tortellini Pasta
Butternut Squash-Truffle Cream Sauce, Walnuts,
Kale, Cranberries, Shaved Parmesan 28

Forage Bowl *GF, VG*
Roasted Sunchokes, Charred Green Onions
Roasted Mushrooms, Arugula, Micro Greens, Ancient Grains,
Prickly Pear Dressing, Root Vegetable Chips 28

Dessert 12

Red Velvet Cheesecake
Orange Mimosa Sauce
Tiramisu
Assorted Cookies
Sabayon & Chocolate Sauce

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.*

GF Gluten Free V Vegetarian VG Vegan

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.