

IN THE MONTH OF FEBRUARY
We get excited for Meyer Lemons, Cold
Water Scallops and Dungeness Crab

First Course

Roasted Sweet Potato Soup 11

Tender Leeks, Curried Almonds Crumbs, Tiny Basil

Hand Rolled Garganelli Pasta 14

Roasted Mushroom Bolognese, Broccoli Rabe, Chevre Cheese

Citrus Marinated Rainbow Beets 12

Ricotta Beignets, Pomegranate Seeds, Roasted Pistachios

Salad

Little Gem Lettuce and Poached Quince Salad 14

Shaved Fennel, Spiced Pepitas, Preserved Orange Dressing

Lezlee Westine's Pulled Chicken Salad 20

Dried Cranberries, Toasted Cashews, Arugula Pesto

Fried Tessa Bacon Lyonnaise Salad 18

Poached Farm Egg, Brioche Croutons, Truffle Vinaigrette

Scottish Smoked Salmon with Baby Arugula 19

Shaved Cucumber, Pickled Cauliflower, Mascarpone

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Main Course

- 28 Day Dry Aged Pride of the Plains Beef Burger 18**
Caramelized Onions, Housemade Pickles, Heirloom Potato Chips
- Crispy Skin Arctic Char 23**
Soft Polenta, Rapini, Black Olive Vinaigrette
- Slow Roasted Country Pork Meatballs 20**
Vegetable Minestrone, Fregola Sardo Pasta, Parmesan Broth
- Pan Seared Idaho Trout Filet 21**
Toasted Pine Nut Quinoa, Compressed Apple, Cauliflower Fondue
- 7 Spice Roasted Breast of Eco Friendly Turkey Breast 20**
Braised Escarole, Roasted Turkey Figs, Chestnut Coffee Sauce
- Michael Berman's Favorite Vegetable Arrangement 19**
Sautéed Baby Spinach, Brussels Sprouts, Roasted Mushrooms, Beets
- Cioppino Seafood Stew in Lobster Broth 24**
Glazed Salsify, Wilted Baby Spinach, Grilled Country Bread

Sides

- Truffled Macaroni and Cheese 12**
Elbow Macaroni, Vermont Cheddar
- Roasted Brussels Sprouts 8**
Smoked Bacon, Chestnut Maple Vinaigrette
- Warm Mushroom and Calypso Bean Salad 10**
Aged Sherry Vinegar, Arbequina Olive Oil