

# DINNER MENU

6:00-8:30PM

## APPETIZERS

**Mushroom Tart- \$9**  
frisée | radish | cippolini onion  
tarragon pistou | onion jus

**Beef Tartare- \$12**  
pickled mustard seeds | garlic chips  
micro cress | smoked maldon | country bread

**Grilled Quail- \$16**  
cornbread puree | pickled grape | chorizo

**Mussel- \$14**  
tequila lime broth | heirloom tomato  
micro sango radish | house-made bread

## SALADS

**Shaved Vegetable Salad- \$10 \*\***  
spring mix | shaved local vegetables | roasted  
corn | pepitas | champagne vinaigrette

**Caesar Salad- \$12**  
baby gem lettuce | sourdough crouton  
parmesan crisp | caesar dressing

**Roasted Baby Beet Salad- \$16 \*\***  
arugula | Crow's Dairy feta | hazelnut  
preserved orange vinaigrette

**Fall Harvest Salad- \$14 \*\***  
spinach | kale | spiced pecan | cranberry  
blue cheese | honey bacon vinaigrette

## ENTREES

**Airline Chicken Breast- \$24 \*\***  
roasted cauliflower puree | charred squash  
pickled raisin | cilantro oil

**Seared Hokkaido Scallop- \$48 \*\***  
herb risotto | roasted sweet potato  
black garlic butter | fennel-cress salad

**Atlantic Salmon\*- \$34 \*\***  
ancho parsnip puree | braised kale  
lime beurre blanc

**Hand-made Linguine- \$18**  
roasted butternut squash | sage pesto  
pancetta parmesan | local herbs

**Smoked Short Rib- \$40 \*\***  
roasted shallot mash | charred carrots  
natural jus | blackened carrot chips

**6oz Niman Ranch Filet Mignon  
Au Poivre\*- \$39 \*\***  
“creamed” spinach | brandy cream cause  
pickled green peppercorn | pomme frites

**10oz Niman Ranch NY Strip\*- \$38 \*\***  
marble potatoes | grilled asparagus  
bearnaise | cabernet gastrique | micro mix

**Braised Tofu- \$20**  
vegan BBQ beans | broccolini | cashew  
cream | cashew crumble

## DESSERTS

**Tamarind Spice Cake- \$10**  
cream cheese frosting | spiced cream

**Prickly Pear Cheesecake- \$10**  
Graham cracker | prickly pear curd

**Apple Pie Panna Cotta- \$10 \*\***  
cinnamon | house granola | caramel

**Chocolate Raspberry Bombe- \$12**  
chocolate variations

**Pumpkin Bar- \$10**  
ginger bread | chantilly

**House Made Ice creams- \$6 \*\***  
seasonal selections

Executive Chef Jacob Ellis

Our dining room is smoke-free, cell phone-free, and laptop-free for everyone's enjoyment.

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

\*\*Gluten free.