

# DINNER

Fried Pork Rillettes	7
green tomato remoulade	
Potato Gnocchi	13
pancetta, arugula purée, slow cooked egg yolk, sage cream sauce	
Pork and Scallop Steamed Dumpling	12
mushroom bacon, turnip namasu, dashi broth	
Winter Squash Tart	10
polenta, Lark's Meadow sheep's milk bleu cheese, apple, arugula	
Potato and Turnip Soup	8
Haderlie Farms bacon	
Vertical Harvest Sweet Mix Salad	10
fennel, pickled shallot, fried parsnip, dill kombucha vinaigrette	
Haderlie Farms Pork Loin	30
sweet potato, endive, buerre meunière	
Star Valley Braised Lamb Ragout	34
fettuccini, mushroom, crème fraîche, Rendezvous cheese	
45 Day Dry Aged Carter Country Strip Loin	50
potato gratin, carrot, Lark's Meadow cheese, sauce bordelaise	
Shumway Farms Chicken Roulade	32
pork meatball filling, fennel arancini, parsnip	
Baja Bass	34
potato croquette, caper berry, celery salad, dill buerre blanc	
Vadouvan Roasted Cauliflower	26
garlic panisse, Shumway, red chermoula	

Executive Chef Luke Biewick  
Sous Chef Colin Hemens & Zach Brace

\*18% Service Charge is Included on All Checks\*