



---

Starters

**SEARED SCALLOPS**

polenta cake, smoked tomato beurre-blanc, fried basil

22

**WHIPPED EGG PLANT**

naan, harissa oil, cilantro

16

---

Soup

**SOUP DU JOUR**

*please inquire*

14

Salad

**APPLE, BEET, & FENNEL**

goat cheese crumble, citrus vinaigrette

15

---

Entrees

**WILD MUSHROOM CANNELLONI**

truffle, sage, butternut squash, asiago

40

**PAN ROASTED TROUT**

confit fingerlings, braised fennel, kalamata olives, cherry tomatoes,

pine nut herb emulsion

45

**GRILLED BERKSHIRE PORK CHOP**

smoked carrot puree, fingerlings, brussels sprouts, baby carrots, port wine demi-glace

50

**ELK MEDALLIONS**

pommes puree, vegetable medley, currant demi-glace

55

**BRAISED CHOICE SHORTRIB**

pommes puree, vegetable medley, port wine demi-glace

50

---

Written and Presented by:

*Executive Chef Miles Henley*

Entrée Split Charge: \$8

**Please No Substitutions**