starters
- CHARCUTERIE & CHEESE PLATE daily offering $26
- GRUYERE FONDUE FOR 4 bread, fruit, veg, chorizo $60
- CAVIAR POTATO* smoked Colorado trout, crème fraiche, chives $19
- TUNA TARTARE* olive caper relish, anchovy emulsion, house chips $19
- JUMBO LUMP CRAB CAKE old bay remoulade, pickled chilies, frisee $24
- VEAL MEATBALLS chilies, tomato, ricotta $17
- BUTTERNUT SQUASH SOUP ricotta crema, toasted almond $12
- BURRATA winter fruit, pickled onion, watercress $18
- MARKET SALAD daily offering $15

flatbreads
- TRUFFLE mushroom, pecorino $19
- TOMATO mozzarella, basil $18
- HOT SAUSAGE broccoli walnut pesto, chilies $18

mains
- WAGYU BURGER* lettuce, pickle, onion, white cheddar, sauce, fries $24
- IMPOSSIBLE BURGER plant-based, vegan cheese, lettuce, pickle, onion, sauce, fries $22
- TRUFFLE TAGLIATELLE black truffle cream, butter, pecorino $32
- BRANZINO broccoli, fennel, lobster cream $34
- BRAISED SHORT RIB mascarpone polenta, braising jus, romanesco $36
- ANGUS NY STRIP* truffle cheese fries, herb butter $44
- AMISH CHICKEN marble potato, harissa veg, chicken jus $25
- ROASTED CAULIFLOWER coconut curry, quinoa, radish $24

sides
- TRUFFLE CHEESE CURLY FRIES $11
- HEN OF THE WOODS MUSHROOM saffron aioli $11
- BRUSSEL SPROUTS togarashi spiced yogurt, yuzu vinaigrette $10

sweets
- CHOCOLATE BROWNIE crispy marshmallow crumble, chocolate sauce, vanilla ice cream $12
- BREAD PUDDING daily flavor served with ice cream $12

Executive Chef: Robert Sieber

*These items are cooked to customer specifications and can be ordered undercooked. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.