



eat.savor.enjoy.

— appetizers —

LOCAL MUSHROOMS GF DF V — 22 —

Wild Local Mushrooms, Winter Black Truffles, Chanterelle Puree, Roasted Sunchokes, Caramelized Shallots, Rosemary Reduction, Herb Oil

FENNEL-CRUSTED SEA SCALLOPS GF — 26 —

Fennel Pollen, Charred Asparagus, Scallop Mousse, Fennel Fronds

BLACK TRUFFLE POTATO CROQUETTE — 18 —

Cheddar, Chive, Garlic Aioli, Black Winter Truffles, Micro Garden Garnish

— salads —

GOAT CHEESE SALAD GF DF V — 15 —

Whipped Local Goat Cheese, Frisee Greens, Citrus Supreme, Raspberry Vinaigrette, Herb Oil

CAESAR GF — 14 —

White Anchovies, Pecorino, Parmesan Crisp, House-made Caesar Dressing

BEET SALAD GF V — 18 —

Marinated Red and Yellow Beets, Candied Pistachio, Pistachio-Crusted Goat Cheese Quenelle, Basil Pesto, Opal Basil, Baby Mint

— entrées —

PAN-SEARED BLACK COD GF — 44 —

Roasted Asparagus, Beet Dust, Saffron Potatoes, Wild Local Mushrooms, Saffron Cream, Herb Oil, Micro Garden Garnish

LOBSTER GNOCCHI — 52 —

Chef Justin Grecco Signature Dish
Butter-Poached Lobster, Black Winter Truffles, Lobster Butter Sauce, Truffle Oil

SMOKED WALLEYE RAVIOLI — 38 —

House-smoked Walleye, Parmesan Cream, Butter English Peas, Pink Peppercorn Dust, Pea Tendrils, Parmesan Crisp

PRIME BEEF FILET — 63 —

Coconut Curry, Coral Red Pepper, Crème Fraiche Potato Puree, Herb Gremolata, Grilled Asparagus

GARAM MASALA-DUSTED VENISON TENDERLOIN GF — 55 —

Crème Fraiche Potato Puree, Wild Game Jus, Herb Oil, Micro Greens, Red Wine Gastrique

BUCATTINI PASTA V — 29 —

Garden Vegetables, Stewed Tomatoes, Fresh Herbs, Parmesan di Parma

DIJON-CRUSTED AIRLINE CHICKEN — 42 —

Pea Puree, Romanesco, Dijon Brûlée, Wild Game Jus, Pea Tendrils, Herb Oil

GF Gluten Friendly **V** Vegetarian **DF** Dairy Free

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.