

SMALL EATS

chefs daily soup 6

artisanal cheese board
accoutrements and toast 12

trillium haven farm salad
early harvest vegetables . young greens . rhubarb vinaigrette 7

house smoked trout salad
harrietta hills trout . frisee . hard egg . sauce gribeche 8

torn bread and rabbit salad
olive oil poached rabbit . globe grapes . foccacia . cava vinaigrette 8

summer garden salad
baby beets . radish . cultured butter . young greens and herbs . black olive "soil" 7

blue cheese tart
capra blue . petite arugula . raspberry . banyuls vinegar 9

dancing goat creamery ravioli
fennel pollen . english pea nage . sorrel pistou . basil 8

grilled calamari and chorizo
medjool dates . parsley . white bean puree . lemon oil 10

wagyu beef "brisket"
texas style barbeque . jalapeno cornbread . summer slaw 11

crispy squash blossoms
capra blue . tasmanian leatherwood honey . smoked sea salt 12

pacific albacore tuna
meyer lemon cured . arugula . tarragon oil . black sea salt . elder flowers 10

soft shell crab
brick oven roasted . blood orange pudding . pickled bok choy 11

roasted chicken flatbread
rosemary potato . green garlic . basil pistou . smoked paprika aioli 9

smoked lamb flatbread
loin of lamb . apricot honey - dijon glaze . emmentaler . apple . greens 9

farmers market flatbread
DGC chèvre . balsamic pickled shallots . farmers market vegetables 8

artisan cheese flatbread
beemster . raspberry – sherry preserve . arugula 8

BIG EATS

pastured rack of veal
creamed spinach . wild mushroom . telicherry pepper spaetzle . milk foam 26

spit roasted spring lamb
baby turnips . petite carrots . lambsquarters . fava beans . barley . lamb consommé 24

rr ranch new york strip
summer vegetable ragout . new potatoes . brown butter hollandaise 27

wood roasted rabbit
warm dijon potato salad . sweet peas . smoked bacon . rabbit jus 20

pan roasted quail
summer succotash . la quercia speck . white bean . cilantro . huitlacoche creama 25

otto's chicken
wild mushroom salad . pickled asparagus . smoked duck . young lettuce . preserved garlic 21

wild alaskan salmon
lentil puree . baby fennel . elderberry . citrus marmalade . puffed wild rice 27

olive oil poached alaskan halibut
fennel pollen . young summer squash . english pea . couscous . pork belly 24

seafood cannelloni
crab . halibut . lobster . ricotta . spinach . parmesan – prosciutto brodo 21

farmers market "hot pot"
porcini mushroom . bok choy . petite vegetables . rice dumpling . sweet white miso broth 22