

TO EAT

SALT & VINEGAR POPCORN 3	MISO-GLAZED EGGPLANT 10
KOREAN CROQUETTES 8	COLORADO GRASS-FED BURGER* 12
CAULIFLOWER & QUINCE SOUP 8	CAVATELLI ROJO & LAMB SAUSAGE 16
CHEESE & ACCOUTREMENTS 10	LEEK FONDUTA AGNOLOTTI 16
DUCK LIVER MOUSSE 12	ROCK SHRIMP & 'GNOCCHI' 16
SMOKED FISH RILLETES 12	SMOKED JACKFRUIT AREPAS 18
BUTTER LETTUCE SALAD 10	TANDOORI CHICKEN 22
KALE & ROASTED BEET SALAD 10	SMOKED PORK TENDERLOIN 23
BACON & EGG* 10	SEARED DIVER SCALLOPS* 25
ROOT VEGETABLE GRATIN 12	'SNAKE RIVER' FLANK STEAK* 25

CHEF'S SEVEN COURSE TASTING MENU
80 FOR TWO - WINE PAIRINGS 25/PERSON
(WHOLE TABLE PARTICIPATION REQUIRED)

CHEFS

JONATHAN POWER

KATHRYN GILLETTE

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS