

TO EAT

SALT & VINEGAR POPCORN 3

MAPLE GLAZED BRUSSELS SPROUTS 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 RILLETTES 12

GREEN CURRY JACKFRUIT 18

MIZUNA & BUTTER LETTUCE SALAD 10

TANDOORI CHICKEN 22

KALE & ROASTED BEET SALAD 10

CIDER BRAISED PORK CHEEKS 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 FOOD-BORNE ILLNESS