

TO EAT

SALT & VINEGAR POPCORN 3	COLORADO GRASS-FED BURGER* 12
BI BIM BAP CROQUETTES 8	FARINATA & SUMMER SQUASH 14
BLACK BEAN SOUP 8	CAVATELLI VERDE & SAUSAGE 16
CHEESE & ACCOUTREMENTS 10	PEA, BEET & CHEVRE AGNOLOTTI 16
HAWAIIAN CURED ALBACORE* 12	BUCKWHEAT NOODLES, UNI, CLAMS 18
CONFIT RABBIT RILLETES 12	SMOKED JACKFRUIT AREPAS 18
BUTTER LETTUCE SALAD 10	TANDOORI CHICKEN 22
SUMMER VEGETABLE SALAD 10	GRILLED ARCTIC CHAR 23
SHISHITO PEPPERS 10	HERITAGE PORK LOIN 23
BACON & EGG* 10	'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