

a m u s e

Roasted Beet Arancini | Goat Cheese | Golden Beet Relish

Heirloom Tomato Salad | Burrata | Arugula | Grilled Asparagus | Heirloom Tomato Tartine

Black Mussels | Spanish Chorizo | White Wine | Red Pepper Puree | Kale | Garlic Sourdough

Elk Carpaccio Frybread | Local Elk | Crispy Garlic | Grana | Greens | Green Chili Crema

Short Ribs | Caramelized Onion Jus | Potato Pave | Blistered Carrots

Steelhead Trout | Heirloom White Bean Ragout | Kale | Pancetta | Smoked Pepper Butter

House Made Gnocchi | Potato Gnocchi | Vodka Sauce | Blistered Peppers | Basil | Burrata

Dark Chocolate Ganache | Blackout Cake | Strawberry | 25 Year Balsamic

Huckleberry Brule Cheesecake | Brown Butter Graham | Blood Orange | Chantilly

\$50 per person