







April 23-25, 2024

Small Plates


  Butternut Squash and Sweet Potato Soup, maple creme fraiche, candied pecans 5

 Latkes, house cured salmon, creme fraiche, caper vinaigrette, dill 6

 Tabbouleh Salad, bulgur wheat, tomato, cucumber, red pepper, parsley, mint, lemon vinaigrette 5


Raviolo, braised short rib and pork filling, house ricotta, asparagus puree, egg yolk, brown butter 6

Entrees

 Salmon en papillote, wild rice pilaf, hydroponic salad greens, bearnaise 15



 Bibimbap, daikon pickles, kimchi, marinated crimini mushrooms, carrots, fried egg 12

Pan-Seared Chicken Breast and Thigh, spelt risotto, roasted turnips and carrots, white wine garlic shallot sauce 12

 Grilled Top Sirloin Steak, garlic whipped potato, grilled asparagus, fried leeks, chimichurri 16

Desserts & Sorbets

 Black Forest Dome 6

  *Ice Creams and Sorbets 4*

Banana, Coffee, or Caramel Ice Cream

Strawberry or Mango Sorbet