



SAMPLE DINNER MENU

STARTERS

Crispy Brussels Sprouts
chili-apple gastrique

Trout Fritters
arugula, smoked paprika aioli, red chili threads, scallions

Wild Mushroom & Goat Cheese Flat Bread
wild mushrooms, kale, balsamic, truffle oil

Pear & Prosciutto Flat Bread
arugula, brie

SALADS

Winter Kale
baby kale, poached pears, prosciutto, pine nuts, pickled onion, burnt onion vinaigrette

Harvest Roots
baby kale, honey-glazed roasted root vegetables, goat cheese, walnuts, balsamic vinaigrette

MAINS

House-made Vegan Pappardelle
wild mushrooms, blistered tomatoes, kale, garlic, olive oil, black pepper

Duck Thigh Confit
orange supremes, arugula, brown butter & sage butternut squash puree

Roasted Trout
roasted garlic & chili barley pilaf, vegetables, herb butter, grilled lemon

Bison Short Rib
demi glace, wild mushroom risotto