**APPETIZER**  
(choice of)

**MUSHROOM BISQUE**  
local mushrooms, calabrian chili, chive oil, truffle, crème fraiche

**BEEF TARTARE**  
black garlic, sweet horseradish pickle, mustard seed, everything lavash

**BEET SALAD**  
fennel, frisee, goat cheese, pepitas, blood orange vin

**CHEESE BOARD**  
calkins creamery vampire slayer, birchrun hills bleu, quince, whole grain mustard, sourdough

**ENTRÉE**  
(choice of)

**TRUE NORTH SALMON**  
sambal-maple glaze, sweet potato succotash, miso butter

**HANGER STEAK**  
sweet potato puree, charred broccolini, roasted garlic butter

**ROASTED AMISH CHICKEN**  
fingerling potatoes, salsa verde, watercress

**RISOTTO**  
kale pesto, caramelized radicchio, burrata, lemon, olive oil

**DESSERT**  
(choice of)

**TRIPLE LAYER CHOCOLATE CAKE**  
toasted marshmallow-chocolate ice cream

**PINEAPPLE UPSIDE DOWN CHEESECAKE**  
maraschino cherries, bourbon-caramel sauce

**SEASONAL SORBET**  
mint sauce

**COCKTAIL**

**COCONUT SPICED OLD FASHION - $15**  
coconut washed makers mark 46, spiced pecan, black walnut bitters

$45+tax  
*Price not inclusive of gratuity*