

PLATES

VICHYSOISE |

cold creamy potato and leek soup, spring peas, pea tendrils, herb oil, crème fraîche, crispy golden leeks

BEET SALAD

chioggia, golden, and ruby beets, chèvre mousse, shaved fennel, pistachio brittle, herb oil

SALMON CRUDO

norris cured orange king salmon, leche de tigre, aji amarillo, red onion, cilantro, furikake

SHRIMP AND AVOCADO TOAST

smoked rock shrimp, avocado mousse, breakfast radish, spring peas

ARUGULA SALAD

shaved asparagus, oven roasted tomatoes, toasted pine nuts, prairie fruits feta cheese, lemon vinaigrette

ASPARAGUS SIDE

country ham, red eye glaze, cured egg yolk, pecorino

MAINS

FREGULA MUSSELS

icy blue mussels, n'duja sausage, fregola sarda, saffron tomato cream, shaved fennel, grilled focaccia

ALASKAN HALIBUT

white asparagus, miso beurre blanc, spring pea salad

SPRING PEA TAGLIERINI

house made pasta, snap peas, snow peas, volpi prosciutto, pecorino, crème fraîche

SMOKED HALF CHICKEN / 55 (SERVES TWO)

brown butter cornbread, spring veg vinegar slaw, carolina gold bbq

FLAT IRON STEAK

8 oz fischer farms flat iron steak marinated with aji panca, sikil pak, charred scallion relish, grilled lime

LAMB SHOULDER

slow cooked lamb, salt roasted potato, butter braised leeks, lamb jus

FIVE COURSE CHEF'S DINNER ★

85 / PERSON

Enjoy a five-course tasting menu curated by Executive Chef Garron Sanchez, chosen from our current seasonal menu with the occasional special addition.

+45 / ADD WINE PAIRING

All guests at your table must enjoy the chef's choice experience. Ask server for details.

BOARDS

CHARCUTERIE AND CHEESE / 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

PRAIRIE FRUITS CHEESE PLATE / 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled focaccia, kumquat marmalade, toasted cashew, local honey, herb salad, pickled fennel

CHÈVRE EN CROUTE / 20

PFF chèvre, puff pastry, Luna's Farm oyster mushroom conserva, olive tapenade, preserved lemon

Please allow additional time to bake from fresh.

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

DESSERTS

Caprae

GINGER CHAWANMUSHI | 9

ginger hay, maple tamari, goats milk fro yo

HONEY TOAST | 11

toasted brioche, pourable cashew praline, honey chèvre gelato, honey tuile

ELDERBERRY TART | 8

multigrain crust, elderberry, raspberry

GOAT'S MILK GELATO | 7

4 oz seasonal gelatos

DESSERT WINES

VIN SANTO

Trebbiano, Malvasia | Monti in Chianti, Italy | 2015 | Badia a Coltibuiono | 12

OCCHIO DI PERNICE

Sangiovese | Monti in Chianti, Italy | 2009 | Badia a Coltibuiono | 22

10 YEAR AGED TAWNY PORT

Portal | Vila Nova de Gaia, Portugal | 15

20 YEAR TAWNY PORT

Quinta Do Noval | Pinhão, Portugal | 30

MOSCATO D'ASTI

Moscato | 2023 | The Piedmont Guy | Piemonte, Italy | 14 / 56

PINETO

Brachetto D'Acqui | Piemonte, Italy | 2024 | Marengo | 15 / 60

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