

## PLATES

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### HOKKAIDO SCALLOP AGUACHILE / 19

serrano chili, avocado, cucumber, cilantro, crispy tortilla

### PEA AND CARROT / 16

roasted, pickled, and raw melange of local peas and carrots, carrot gastrique, and spring pea bisque

### ASPARAGUS SALAD / 17

pine nuts, feta cheese, marinated olives, arugula, oven roasted tomato, meyer lemon

### SHRIMP TOAST / 18

Mariblu Shrimp, Hokkaido scallop, snap peas, radish sprouts, lime crema, fresno chile

### FARMSTEAD SALAD / 15

chevre mousse, green goddess, charred avocado, watermelon radish, crunchy chickpeas, citrus red onion, purple cauliflower

## MAINS

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### HARVEST PASTA / 27

tortello casarecce, oyster mushrooms, spring peas, tendrils, roasted lemon, garlic conserva, calabrian chili

### CHICKEN ROULADE / 35

boneless hind quarter stuffed with green chicken chorizo, white bean purée, chimichurri, lemon coriander turnips, watercress

### STEELHEAD TROUT / 38

pan seared trout filet, fork mashed yukon gold potato, herb oil, trout roe, creme fraiche

### TANDORI STYLE

#### KILGUS LAMB / 38

charred scallion goat yogurt, peperoncini dust, green harissa, grilled lemon

### KILGUS FARMS SKIRT STEAK / 36

black bean puree, duck fat pommes paille, black garlic aji panca butter, aji verde, charred pearl onion, grilled lime

## FOUR COURSE CHEF'S DINNER ★

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### 65 / PERSON

Enjoy a four-course tasting menu curated by Executive Chef Garron Sanchez, chosen from our current seasonal menu with the occasional special addition. Starter, first, entree, and dessert included.

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

## BOARDS

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### 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