PLATES

CURRIED SQUASH SOUP | 15
cilantro, pepitas, pomegranate, crunchy chickpeas

BIBB SALAD | 16
maple glazed pecans, butternut squash, Bartlett pear, shaved celery, creamy chèvre dressing

BEET CARPACCIO | 16
roasted and shaved golden and ruby beets, grapefruit, pistachio, feta, ginger, scallion vinaigrette

ROASTED CARROT | 17
whipped feta, salsa macha, cranberries, cashew dukkah

CHARRED BROCCOLI RABE | 17
romesco sauce, toasted hazelnuts, Spanish chorizo, pickled fennel

CHARRED OCTOPUS | 19
black garlic glazed Spanish octopus, cauliflower puree, pickled grapes, sesame

MAINS

FRENCH ONION CAPPELLETTI | 38
beef broth, Alpine cheese foam, pecorino pangrattato, Pedro Ximénez aged sherry, herbs

PAN SEARED HALIBUT | 52
littleneck clams, bacon lardon, braised carrot and pearl onion, chowder cream, herbs

PORK TENDERLOIN | 44
Kilgus Berkshire pork, slow cooked navy beans, caponata di zucca, pork demi

ROASTED DUCK | 42
slow roasted duck hind quarter, root vegetable succotash, currant mostarda jus, frisée

HANGER STEAK | 48
guajillo adobo marinade, acorn squash, poblano crema, pomegranate seeds, pepitas

POULET ROTI | 50
(SERVES TWO, ALLOW 45 MIN)
French style half roasted chicken, fingerling potatoes, pan sauce, Bibb salad with radish and chèvre

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

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.

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

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.