

## Small Plates

<b>Fried Yucca Chips</b>	8
<i>Togarashi Dusted, Sesame-Soy Aioli</i>	
<b>Truffle Fries</b>	10
<i>Parmigiano-Reggiano, Thyme, Sea Salt</i>	
<b>Pan Roasted Local Chestnut Mushrooms</b>	12
<i>Spinach Risotto, Aged Cheddar</i>	
<b>Spring White Asparagus</b>	13
<i>Lime Hollandaise, Wood Sorrel</i>	
<b>“First of the Season” Morel Mushrooms</b>	26
<i>Amontillado Sherry, Cream, Tarragon</i>	

## Main Courses

<b>Spring Vegetable Ramen Bowl</b>	22
<i>Edamame, Tofu, Miso-Grilled Eggplant, Local Baby Turnips, Shiso, Togarashi</i>	
<b>Seared Rare Ahi Tuna*</b>	33
<i>Fennel-Au Poivre, Watercress, Cucumber, Local Radish, Iberico Ham Vinaigrette</i>	
<b>Pan Roasted Alaskan Halibut*</b>	41
<i>Grilled Asparagus, Celery Root Purée, Sautéed Lion’s Mane Mushroom, Spring Ramp</i>	
<b>Iberico Pork Chop</b>	34
<i>Morel Mushroom, English Pea, Pickled Ramp, Verjus Beurre Blanc</i>	
<b>Grilled Snake River Farms Zabuton Steak*</b>	39
<i>Purple Potatoes, Glazed Baby Carrots, Fennel-Chimichurri</i>	
<b>Elk New York Steak*</b>	62
<i>Asparagus, Chanterelles, Madeira Steak Sauce</i>	
<b>48 Hour Sous Vide Wagyu Short Ribs*</b>	46
<i>Garlic Rapini, Potato Purée, Huidekoper Farms Glazed Baby Turnips</i>	