



WATER

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-  **Mussels & Fries** 28
shallots, garlic, chili flakes, butter, white wine, aioli
-  **Trout** 31
fennel & lemon stuffed whole trout, celeriac purée, kale, lemon
- Cioppino** 34
mussels, clams, salmon, halibut, prawns, saffron tomato broth, charred organic baguette
* remove charred organic baguette
-  **Salmon** 32
chorizo-corn succotash, leeks, zucchini, jalapeño, smoked paprika vinaigrette
-  **Halibut** 34
roasted cauliflower, cauliflower purée, pickled golden raisins, lemon-caper vinaigrette

LAND

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-  **Heirloom Carrots** 21
zucchini & corn fritter, roasted fennel, baba ghanouj, pickled shallots, za'atar
- Quail** 32
chermoula marinade, warm potato salad, bacon, corn
-  **Beef Tenderloin** 36
smashed fingerling potatoes, seasonal vegetables, confit garlic compound butter
add peppercorn sauce +3
- Lamb T-bones** 36
fenugreek-rosemary marinade, barley risotto, french beans, salsa verde
- Prime Rib** 38
AAA Northern Gold prime rib, dijon crust, whipped potato, seasonal vegetables, yorkshire pudding, jus, horseradish

SIDES

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- Warm Potato Salad – bacon, corn 9
- Sauteed Kale – garlic, chilies 9
- Forno Roasted Carrots – baba ghanouj 9
- Smashed Fingerling Potatoes – rosemary, thyme 6
- Whipped Potatoes – confit garlic 6



gluten free



vegetarian



vegan



18% Gratuity will be added for groups of 8 or larger