

## PRIVATE DINING

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

## Apéritif

## Mussels*

saffron-dijon cream, pickled mustard seeds, roasted garlic, shallots, Espelette, fine herbs, toasted sourdough / 22
Vegan Fried Cauliflower $®(\mathbb{1}(\mathbb{N}$
cashew cheese, toasted "bird" seed, lemon oil, fine herbs / 14

## Soupe \& Salade

Butternut Soup (®)
almond streusel, cherry gastrique / 13

Baby Beet Salad © (1) (N)
gem, arugula, hazelnut, pomegranate, blood orange, candied kumquats, goat cheese, charred grape vinaigrette / 18

Plat
Fried Gnocchi ©
squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, pumpkin seed / 32

## Bone-In Pork Chop* ${ }^{\circledR}$

squash purée, carrot, butternut, sweet potato, kabocha squash, pearl onions, sage, peach butter gastrique, almond streusel / 42

## Pan-Seared Trout* ${ }^{\mathbb{N}}$

parsnip purée, beurre noisette, carrot, butternut, sweet potato, kabocha squash, pearl onions, Marcona almonds, lemon / 32

## Dessert

Butterscotch Miso Crème Brûlée
roasted apples, cinnamon tuile, sour cream sorbet / 12
© Gluten-Free (ㄷ) Dairy-Free (ㄷ) Vegetarian (N) Contains Nuts

