



FIRST

CABIN-MADE SOUP

SECOND

please select one of the following

STRAWBERRY & BABY LETTUCE SALAD

tarragon, pickled shallot, parmesan, almond, rhubarb poppy seed vinaigrette

WOOD FIRED ASPARAGUS & SPRING PEAS

whipped ricotta, caramelized onion, duck prosciutto, marcona almond, aged cherry balsamic

THIRD

please select one of the following

GLAZED THUMBELINA CARROTS

walnuts, feta, dill, caramelized yogurt

PAN SEARED ARCTIC CHAR FRITTER

lemon yogurt, pickled fresno, cucumber & pickled green tomato relish

BISON TARTARE*

pickled mustard seed, shallot, cornichon, quail yolk, freshly grated horseradish
garlic aioli, grilled crostini

option to add: spoon bill caviar 26

DUCK CONFIT

carrot coconut velouté, pickled carrot, crispy leeks, wasabi pea crumble

SEARED HUDSON VALLEY FOIE GRAS*

cherry compote, onion crumble, cognac jus, toasted brioche

Suggested pairing

2003 Chateau Suduiraut, Sauternes 24

Executive Chef Mackenzie Nicholson

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

20% gratuity added for parties of 6 or more

FOURTH

please select one of the following

MAINE DIVER SCALLOPS*

lemon asparagus, trout roe, roasted corn & tomato salsa,
whipped sweet corn cream

ALASKAN KING SALMON*

spring peas, braised leek, hickory roasted fingerling potatoes,
saffron beurre blanc

WOODFIRED QUAIL

swiss chard & pearl onion sauté, farro risotto,
fermented blueberry honey

ELK SHORTLOIN*

coffee parsnip puree, herbed confit tomato,
cherry wild boar demi

PRIME BEEF TENDERLOIN*

garlic whipped potatoes, cippolini, spring pea, carrot sauté, black garlic butter

option to add

6oz lobster tail 24

KNAPP RANCH MUSHROOM FEUILLE DE BRICK

coaled roasted vegetables, mushroom cognac “demi”

FOR THE TABLE

chef's daily cuts & creations

BEANOS CARNIVORE PLATE* *MP*

CAVIAR FLIGHT* *MP*

CHEESE BOARD *\$34*

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