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SHARE

- GRUYERE GOUGÈRES | pickled ramp aioli, house dijon, french onion dip | 21 |
- TARTARE & CAVIAR 🍷 | wagyu, ossetra, hazelnuts, kettle chips | 39 |
- BRUSSELS GRATIN | raclette, crispy onions, bacon, cider glaze | 25 |
- SMOKED SALMON RILLETTES 🍷 | lemon, dill, pretzel chips | 27 |
- ELK CARPACCIO | winter truffle, lemon, caper | 29 |
- MUSSELS | house cavatelli, tapenade, reisling, baguette | 33 |

ALPINE CHEESE FONDUE

| 43 |

winter vegetables, crispy potatoes, pickles, mustard, house pretzel

+ 25 +

beer poached sausage, local tenderloin medallions

APPETIZERS

- WINTER GREENS | delicate squash, huckleberry vinaigrette, creamy brie, candied pumpkin seeds | 19 |
- BEETS & CHEESECAKE 🍷 | local chèvre, oat crumble, pomegranate arils, ice wine vinegar | 23 |
- HOUSE MADE PIEROGI 🍷 | cabbage marmalade, spicy mustard butter | 25 |
- CANARD CONFIT 🍷 | creamy polenta, wilted chicories, pickled pears, pear gastrique | 25 |
- LOCAL LAMB FRICADELLES 🍷 | butter poached white beans, cucumber, fennel | 27 |
- SPLIT PEA SOUP | crispy berkshire pork belly, rye crumb | 23 |

ENTRÉES

- RYE SPAETZLE | preserved lemon, sage, peas, grilled mushrooms | 39 |
- COQ AU VIN 🍷 | petit carrots, local potatoes, cipollini, white beans, burgundy | 49 |
- BUTTER POACHED LOBSTER TAIL | potato gnocchi, roasted artichoke, pernod, basil | 67 |
- PORK SCHNITZEL* 🍷 | apple bacon glaze, brussels sprouts, arugula, lemon caper vinaigrette | 54 |
- CEDAR PLANK SALMON & CAVIAR 🍷 | ossetra, butter poached lentils, fennel, parsnip puree | 57 |
- DRY AGED WAGYU FILLET | pommes pavé, charred broccolini, persillade, black pepper demi glace | 101 |
- SMOKED LOCAL ELK LOIN* 🍷 | coffee roasted beets, duxelle tart, pickled huckleberry, bordelaise | 77 |
- BEER BRAISED LOCAL BEEF SHORT RIB | braised kale, chocroute, pretzel, scallion, mustard cream | 52 |
- U-IO SEA SCALLOPS | cauliflower, sweet potato hash, pickled huckleberries, swiss chard, lobster butter | 65 |

SIDES

POMME PAVE 15	DUXELLE PUFFS 15
BACON GLAZED BRUSSELS SPROUTS 15	POTATO GNOCCHI 15
HOUSE MADE PIEROGI 15	STEWED BELUGA LENTILS 15
CHARRED BROCCOLINI 15	COFFEE ROASTED BEETS 15

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*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. A 22% gratuity may be applied to a table of 6 or more. A 100\$ fee will be assessed for disruptive children.