



## FIRST

CABIN-MADE SOUP

## SECOND

CABIN SALAD

artisan greens, roasted squash, feta, spiced pepitas,  
pomegranate molasses vinaigrette

ARUGULA SALAD

toasted pistachios, gorgonzola, poached pear, pickled red onion,  
roasted pear vinaigrette

## THIRD

*please select one of the following:*

GLAZED THUMBELINA CARROTS

walnuts, feta, dill, caramelized yogurt

RABBIT CONFIT

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

ALAMOSA STRIPED BASS CRUDO

fresno, jalapeño, coriander grapefruit mignonette, lavash

BISON TARTARE

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

*option to add: spoon bill caviar 26*

FOIE GRAS & BLACK TRUFFLE TART

homemade jam, cranberry pistachio crisp

*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

smoked butter emulsion, charred bok choy, kabocha squash puree

### PAN FRIED ARCTIC CHAR

sweet onion & chard sauté, beet puree, cipollini cream

### ROTISSERIE GAME HEN

duck fat fondant potato, brussel sprout & bacon hash, wild mushroom bordelaise

### ELK TOMAHAWK

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

### PRIME BEEF TENDERLOIN

garlic mashed potato, fennel roasted carrot, chef's compound butter

*option to add*

*6oz lobster tail 24*

### HASSELBACK BUTTERNUT SQUASH

warm beets & spinach, pomegranate, maple dijon glaze

## FOR THE TABLE

*chef's daily cuts & creations*

BEANOS CARNIVORE PLATE *MP*

CAVIAR FLIGHT *MP*

CHEESE BOARD *\$34*

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