



FIRST

CABIN-MADE SOUP

SECOND

please select one of the following

STRAWBERRY AND BABY LETTUCE SALAD

tarragon, pickled shallot, parmesan, almond, fermented huckleberry vinaigrette

SHERRY ROASTED BEET SALAD

local goat cheese, pea tendrils, walnut, aged balsamic

THIRD

please select one of the following

SEARED FOIE GRAS

huckleberry jam, pistachio & cranberry tuile

Suggested pairing

2003 Chateau Suduiraut, Sauternes 24

STRIPED BASS CRUDO

grapefruit coriander mignonette, jalapeño, fresno, lavash

BISON TARTARE

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

RABBIT CONFIT

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

PAN FRIED HEIRLOOM TOMATO

dill and chive labneh, citrus supremes, cilantro, grape must

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

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

WILD BOAR SHANK

jalapeño agave brussels, peach mostarda, sunchoke puree

WOODFIRED QUAIL

campfire veggies, camembert polenta, fermented blueberry honey

GREAT LAKES WALLEYE

snap peas, smoked potato gnocchi, ale tartar sauce

PRIME BEEF TENDERLOIN

horseradish whipped potato, fennel roasted carrot, black garlic butter

WILD MUSHROOMS 3 WAYS

wood fired cippolini, herbed quinoa, charred green onion vinaigrette

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