

CHEF'S SERIES PRESENTS: FROM TERRAIN TO TABLE

Let's Fire it Up!

Duck Liver Pate

*In house made pate top with white wine
poach apricot, in house pickled vegetable,
cristini*

Make it Fresh

Root Veggie Salad

*Shaved turnip, roasted carrot, pickle beets, curly
endive, radicchio with house-made
currant vinaigrette*

Keep it Rolling

The Buffalo Duo

*Pan sear buffalo med rare tri-tip steak w/ balsamic
roasted yam, 12hrs braised buffalo cheek w/ cream
of leek, crispy onion*

End with a Bang!

Profiterole Trio

*Matcha custard, Lemoncello lemon curd, whisky
marscapone whip*
