



BREAD SERVICE

Fry Bread with honey butter ~ 10
Pain au Lait with black garlic butter ~ 10

TO BEGIN

Wildflower Salad ~ 12
chevre, wildflower vinaigrette

Desert Salad ~ 12
kale, daikon, smoked sesame seeds, piñon, white tamari

Local Bread & Butter Pickles ~ 14
squash blossom, okra, tomatillo, garlic scapes, pine nut butter

Peekytoe Crab ~ 18
okra flower, escabeche, wine-braised shallots

Beef Tongue ~ 16
lemon cucumber, black radish, sumac, mint blossom

Foie Gras ~ 18
cherry, plum, coffee, chile

Elk Tartare ~ 28
juniper, peanut, chive

GRAINS

Pozole ~ 14
Rancho Gordo hominy, green chile, roast peppers, master chicken stock

Sourdough Garganelli ~ 16
red beet, birchwood, hazelnut

Stuffed Pappardelle ~ 20
avocado, tomatillo, epazote

Agnolotti with Cauliflower and Sherry ~ 20
Mimolette cream, quinoa, epazote

MAINS

Atlantic Trout Mi-Cuit ~ 38
local mint, piperade, langoustine sabayon

Beef Cheek "Brisket" ~ 35
Japanese pickles, black truffle, aligot potatoes

Brioche-baked Poussin ~ 35
raddichio, charred white squash, sesame seed, roasted garlic, rosemary

Lamb Baked in Red Clay ~ 45
nopales, xoconostle, pumpkin seed, black mint