



BREAD SERVICE

Fry Bread with honey butter ~ 10
Pain au Lait with furikake butter ~ 10

TO BEGIN

Golden Osetra Caviar ~ 12
single portion atop yucca, traditional accoutrements

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

Peekytoe Crab ~ 18
caramelized sunchokes, oyster mushrooms, piñon

Elk Tartare ~ 28
juniper, peanut, chive

Seared Foie Gras ~ 18
honey-poached fig, chili threads, coffee

Beef Tongue ~ 16
chestnuts, local mushrooms, Olorosso sherry

GRAINS

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

Farro Verde ~ 14
braised eggplant, preserved garlic scape

Stuffed Pappardelle ~ 20
yucca, tomatillo

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

**limited quantities on all house-made pastas*

MAINS

Wild Loup de Mer ~ 42
local okra varieties and charred vegetable demi glace

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

Squab with Local Honey ~ 35
Jarrahdale pumpkin, confit leek, roasted game jus

Roasted Lamb Neck ~ 40
local peppers and tomatoes three ways