

DINNER

TO SHARE

OVEN ROASTED ZUCCHINI TART | 15
 burgundy black truffle - lemon feta cheese
 baby arugula - pine nuts - white balsamic vinaigrette

SMOKED GRILLED CHICKEN | 17
 flageolet casserole - bacon - roasted tomato - herb panko

SMOKED SALMON BEIGNETS | 18
 herb cream cheese - red ribbon sorrel
 pickled red onion

ROASTED RAINBOW CARROTS | 15
 arugula - goat cheese - shaved radish - crispy farro
 lemon vinaigrette

LAKE SUPERIOR 'QUENELLE' | 17
 red vein sorrel - americana cream sauce

DIJON MUSTARD DEVEILED EGGS | 15
 shaved truffle - mushroom julienne - micro cress

CREEKSTONE FARM BEEF TARTARE* | 18
 smoked shallot - petite salad - sourdough toast

PARK BOARD | 23 ~ 45
 house cured meats - midwestern cheeses - jams
 grilled bread

EAST & WEST COAST OYSTERS* | 19 ~ 38
 cucumber lime - mignonette

STARTERS & SALADS

ARTICHOKE SOUP | 12
 burgundy black truffle - parmesan cheese - ciabatta crouton

GRILLED SPANISH OCTOPUS* | 19
 citrus & mint dust - hummus - fried garbanzos - pickled onion

DUNGENESS CRAB SALAD | 22
 vine tomato concassé - gem lettuce - mayonnaise - chives

SPINACH RAVIOLI DE ROYAN | 17
 spring vegetable medley - parmesan cheese - petite herb salad

CREEKSTONE FARM BLACK ANGUS SHORTRIBS | 21
 spring baby squash fricassée - fingerling potato chips
 roasted hazelnuts

CAESAR | 13
 baby romaine - parmesan brioche crouton - white anchovy

LOCAL GREENS | 13
 strawberry - fennel - goat cheese - pistachio
 white balsamic vinaigrette

PETITE MACHE, KALE & DANDELION | 13
 pickled grapefruit - blue cheese - brioche crouton
 red wine vinaigrette

ENTRÉES

SKUNA BAY SALMON* | 37
 asparagus meunière - pomme fondant - gribiche sauce

HALIBUT BOUILLABAISSE | 39
 saffron potato - grilled fennel - garlic confit - aioli

MAINE LOBSTER GRENOBLOISE | 41
 roasted risotto cake - grilled scallion salad - butter sauce

SEARED SCALLOPS | 37
 spring barbajuans fritter - parmesan & arugula salad
 cardamon poultry jus

ROHAN DUCK BREAST* | 39
 duck leg salpicon tartine - fava beans - sage
 black walnut ash - baby turnips

COLORADO LAMB CHOP* | 48
 mustard crust - pont neuf potato
 zucchini & mint hash - kumquat lamb jus

AMISH CHICKEN BREAST BLANQUETTE | 36
 mushrooms - caramelized pearl onions - fines herbs

CREEKSTONE FARM NEW YORK STRIP* | 48
 spring carrot fondant - house bacon & enoki lardon
 cabernet beef jus

TWO FORKS

GRILLED WHOLE BRANZINO | 72
 asparagus meunière - mashed yukon gold
 fennel beurre blanc

CREEKSTONE BEEF TENDERLOIN
 CHATEAUBRIAND "OSCAR"* | 105
 red alaskan king crab leg - creamed spinach
 gold potato croquette - hollandaise