



## DINNER MENU

### *starters*

#### **HEIRLOOM BEET SALAD**

SLOW ROASTED HEIRLOOM BEETS, LAVENDER  
AND FENNEL CURED GOAT CHEESE, MAPLE  
CANDIED WALNUTS, CHARRED ONION  
VINAIGRETTE



#### **WINTER GNOCCHI**

SEARED GNOCCHI, WINTER SQUASH, SAGE,  
BROWN BUTTER, LEMON.



#### **RAW OYSTERS**

PINK PEPPERCORN AND GARLIC SCAPE  
MIGNONETTE, CHIVE OIL CILANTRO.



#### **VENISON CARPACCIO**

LOCAL RED STAG, SAUCE APACHE, CRISPY  
SHALLOTS, FERMENTED MUSHROOMS  
SOURDOUGH TOAST POINTS

#### **WINTER KALE SALAD**

BABY KALE, ROASTED BUTTERNUT SQUASH,  
RADICCHIO, TOASTED PUMPKIN SEEDS,  
PRESERVED CRANBERRIES, MAPLE  
VINAIGRETTE



#### **SURF & TURF**

GRILLED SHRIMP, VENISON SAUSAGE,  
GIGANTE BEANS, GRILLED SOURDOUGH



#### **FRIED CALAMARI**

TOSSED IN HERBED GARLIC BUTTER, PICKLED  
CHILIS, SERVED WITH ARRABBIATA SAUCE



#### **SEASONAL SOUP DU JOUR**

DAILY CURATED SOUP

### *mains*

#### **STEAK FRITES**

IN-HOUSE DRY AGED N.Y STRIP, POMMES FRITES,  
SAUCE AU POIVRE



#### **WOODLAND PAPPARDELLE**

WILD MUSHROOMS, BLACK TRUFFLE, ROASTED  
CHESTNUT CREAM



#### **CHICKEN GRAND-MERE**

BACON LARDONS, PEARL ONIONS, FINGERLING  
POTATOES. OYSTER MUSHROOMS, SAUCE  
MOUTARD

#### **TROUT**

DU PUY LENTILS, PANCETTA, SAUCE BEURRE  
ROUGE



#### **ROOT CELLAR AU VADOUVAN**

CAULIFLOWER, PARSNIP, CASHEWS  
CRANBERRIES, SERVED WITH SAFFRON RICE



#### **DUCK**

ROASTED DUCK BREAST, PORT AND SOUR  
CHERRY JUS, FORBIDDEN BLACK RICE,  
HEIRLOOM CARROTS

#### **MUSSELS**

BOUILLABAISSE. TOAST POINTS, ROUILLE.