



Soup Course

Cream of Celery Root, Granny Smith apple, toasted pecan and La Quercia prosciutto	8
Soup du Jour	8

Salad Course

Organic Spring Mix, local Almethea goat cheese, house made flatbread and red wine vinaigrette	11
Watercress, Belgian endive, spiced pecan and toasted pecan vinaigrette	12
Butter Lettuce, sourdough croutons, fresh cut chives and apple cider vinaigrette	12

Appetizer Course

Pan Seared La Belle Farms Foie Gras, house made gingerbread, cabernet poached pears and black pepper caramel sauce	18
Rabbit Confit Fritters, red onion jam, house crème fraiche and frisee salad	14
Seafood Crepe, arugula salad, paddlefish caviar and lobster cognac sauce	12
Roasted Winter Vegetable Agnolotti, Almethea goat cheese, crème fraiche, chestnuts, and brown butter emulsion	12
Artisinal Cheese Slate and accompaniments	16

Vegetarian Course

Acorn Squash and Brown Butter Potato Gnocchi, winter sage and cherry tomato	22
Black Winter Truffle Carnaroli Risotto, parmesan, garlic chips and chopped black winter truffle	27

Fish Course

Grilled Day Boat Scallops, pearl barley risotto style, Montana huckleberries, Manchego cheese, and red wine puree	28
White Soy Marinated Wild Alaskan Steelhead Salmon, white bean miso puree, broccoli rabe and braised radish	29

Meat Course

Kurobuta Pork Chop, celery root puree, caramelized apple sauce and	
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toasted house made corn bread	34
Butter Poached Montana Elk Ribeye, smoked bacon braised winter kale, poached D'anjou pear, crispy polenta and red wine pear sauce	39
Bison Tenderloin, apple parsnip puree, braised red cabbage, Dijon crème fraiche, and Perigordine sauce (May substitute above 8 oz Bison for 10 oz Prime Angus)	41
Grilled Gold Label Australian Wagyu Beef Ribeye, truffle potato puree, wilted spinach and bacon vinaigrette	38
Venison Ossobuco with Moroccan spices, rutabega puree, almond, sultana cous cous, and blood orange chutney	29



Chef's Tasting Menu \$62
With Wine Pairings \$79

Soup Course

Cream of Celery Root, Granny Smith apple, toasted pecan and prosciutto
Honig Sauvignon Blanc

Appetizer Course

Seafood Crepe, arugula salad, paddlefish caviar and lobster cognac sauce

Meat Course

Grilled Gold Label Australian Wagyu Beef Ribeye, truffle potato puree,
wilted spinach and bacon vinaigrette
Whitehall Lane Cabernet

Dessert Course

Hazelnut Chocolate Beignets, candied hazelnuts,
espresso ice cream and sweet milk froth

Rob Stutts
Executive Chef

NO SEPARATE CHECKS PLEASE.
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.