

FROM THE FROMAGERIE & CHARCUTERIE

|                                                                                                                                                                                    |  |                                                    |                |  |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------------------|----------------|--|----|
| select 3 items                                                                                                                                                                     |  | 32                                                 | select 5 items |  | 46 |
| served with crackers, Spanish almonds, green olives, dried seasonal fruit, fresh honeycomb cheese and meat selections made in collaboration with the Cheese Store of Beverly Hills |  |                                                    |                |  |    |
| Marieke Gouda cow's milk, aged 8 months, smooth & slightly creamy   Thorp, Wisconsin                                                                                               |  |                                                    |                |  |    |
| Blakesville Creamery Brebis sheep's milk, clean & mild tanginess   Port Washington, Wisconsin                                                                                      |  |                                                    |                |  |    |
| Toma cow's milk, bold & layered, rich butter & cream, toasted nuts, caramel, & brown butter   Point Reyes, CA                                                                      |  |                                                    |                |  |    |
| Mariana sheep's milk, rich, earthy, buttery richness with note of roasted nuts & caramel   Port Washington, Wisconsin                                                              |  |                                                    |                |  |    |
| Lomo cured pork loin, paprika, garlic, oak smoke, black pepper & dried herbs   Smoking Goose, Indiana                                                                              |  |                                                    |                |  |    |
| Finocchiona Golfera classic Tuscan-style salumi, earthy & rich, fennel, black pepper   Lowry Hill Provisions, Indiana                                                              |  |                                                    |                |  |    |
| Piedmontese beef salami, garlic & spices   Nebraska                                                                                                                                |  |                                                    |                |  |    |
| NY Strip Bresaola beef, red wine, fruit, spice, & a subtle sweetness   Nebraska                                                                                                    |  |                                                    |                |  |    |
| add on                                                                                                                                                                             |  |                                                    |                |  |    |
| Fungi Valley mushroom paté (V)                                                                                                                                                     |  | 4                                                  |                |  |    |
| Clark Street Focaccia                                                                                                                                                              |  | served warm with Sicilian olive oil, sea salt (VG) | 8              |  |    |

FROM THE SEA

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Seared Hokkaido Scallop                                                               | 28 |
| butternut squash-shrimp bisque, puffed sorghum, brown butter pan jus (GF)             |    |
| Grilled Caledonian Prawn                                                              | 26 |
| lebnah, Tamai Family Farms scallion oil, fall fines herbes (GF)                       |    |
| Roasted Loch Duart Scottish Salmon                                                    | 27 |
| dill creme fraiche, lemon infused local shallot, everything spice, kaluga caviar (GF) |    |
| San Diego Bluefin Tuna Tartare                                                        | 26 |
| braised & crispy salsify, green goddess, onion ash, wild flower blossoms (GF)         |    |

FROM THE GARDEN

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Tutti Frutti Pumpkin Custard                                                                               | 19 |
| caramelized onion puree, pepita dukkah, sage, grilled clark street ciabatta (V)                            |    |
| Roasted Sunrise Organics Nante Carrots                                                                     | 16 |
| pistachio butter, pomegranate seeds, pomegranate molasses, za’zatar breadcrumbs (VG)                       |    |
| Fall Market Greens Salad                                                                                   | 15 |
| fall harvest local greens, lemon poppyseed dressing, Warren pears, queso fresco, toasted hazelnut (V) (GF) |    |
| Charred 2 Peas in a Pod Brussels Sprouts                                                                   | 16 |
| salsa di noci, smoked walnuts, pickled cherry peppers (V) (GF)                                             |    |
| Grilled Fungi Valley Mushrooms                                                                             | 18 |
| black garlic bbq, crispy tobacco onion, fermented scallionb oil (VG)(GF)                                   |    |
| Twice-Crispy Weiser Family Farm Potatoes                                                                   | 15 |
| local scallions, vadouvan aioli (V) (GF)                                                                   |    |

FROM THE PASTURE

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Teriyaki Glazed King Cole Duck Skewer                                                | 28 |
| caramelized parsnip puree, grilled local persimmon relish, house made hoshigaki (GF) |    |
| Beelers Heritage Duroc Pork Chop                                                     | 32 |
| Pecorino brodo, battuto, black truffle gemolata (GF)                                 |    |
| Iowa Premium Black Angus Flat Iron                                                   | 46 |
| peatatas bravas, salsa macha verde, chipotle salt (GF)                               |    |

FROM THE KITCHEN

|                             |                |
|-----------------------------|----------------|
| Chef’s Fresh Seasonal Pasta | seasonal price |
| Chef’s Seasonal Fish        | seasonal price |

menu created by Chef Frank Ryan Saporito