FOR THE TABLE

Grilled Sourdough Flatbread with Caramelized Mushroom Brebis & Herb Olive Oil

SALADS & APPETIZERS

ARUGULA & BREBIS SALAD
Walnuts, Pickled Fall Squash, Dates & Mint

MOUNTAIN ROSE APPLE SALAD
Pecans, Smoky Apple Vinaigrette, Aged Gouda & Bitter Greens

ROASTED PUMPKIN SOUP
Curry Spiced Granola, Saba & Yogurt

BLACK TRUFFLE CAVATELLI PASTA
Salted Black Peppercorn, Cultured Butter & Parmigiano

GRILLED GULF SHRIMP*
Sweet Potato, Burnt Ginger, Hoja Santa & Pickled Habanada Peppers

HOT SMOKED DUCK*
Grilled Beets, Miso Pumpkin Seed Butter & Pickled Plums

ENTRÉES

CHARRED MARINATED CAULIFLOWER
Roasted Carrot Romesco, Cashews, Pickled Shallots & Celery

GRILLED BUTTERMILK BRINED CHICKEN
Confit Fall Squash, Za'atar, Crispy Quinoa, Brussels Sprouts & Grape Jus

PAN SEARED SCALLOPS*
Marcona Almonds, Sunchokes, Apples & Pickled Cipollini Onions

CRUSTED MOUNTAIN TROUT*
Sorghum Spaetzle, Crispy Mushrooms, Parmigiano Mushroom Broth & Wilted Greens

CHOICE OF PRIME BEEF TENDERLOIN* OR SLOW COOKED SHORTRIB*
Served with Potato Puree, Wild Mushroom Bordelaise & Swiss Chard

CUSTOM WINE PAIRING $180
Wine Pairing includes Caviar Service

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*