

Valentine's Day

BARN DINNER

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Roasted Red Beet Soup 8

GOLDEN BEET CHIPS, HORSERADISH, CRÈME FRAÎCHE

Freshly Shucked Oysters 14

LEMON, GREEN PEPPERCORN MIGNONETTE, HORSERADISH

Crab Toast 23

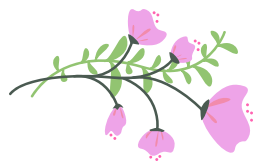
BRIOCHE, PICKED KING CRAB, AERATED HOLLANDAISE,
ORANGE AND FENNEL SALAD

Wild Mushroom Pastie 15

CARAMELIZED ONIONS, MAITAKE MUSHROOMS,
ALMOND AND SWISS CHARD PESTO, SHAVED HANDECK

Beef Tartare Shawarma 14

TOUM, PICKLED TURNIP, PARSLEY, SHALLOT,
BABY LETTUCE, SUMAC PITA CRISP



Bison Ribeye 43

CELERIAC AND APPLE PUREE, WILD MUSHROOMS,
GARLIC RAPINI, CAB FRANC JUS

Braised Lamb Shank 38

PARSNIP POLENTA, CHARRED BROCCOLINI,
SPICY PICKLED GRAPES, MINT CHOCOLATE GRANOLA, PORT JUS

Crisp Duck Breast 32

ESPRESSO SPAETZLE, PICKED CONFIT LEG,
KABOCHA AND ORANGE PUREE, FRIED BRUSSELS SPROUTS

Potato Wrapped Halibut 34

BACON AND MUSTARD CREAMED CABBAGE, POTATO HAY,
TOASTED NORI, DILLED RADISH, SAUCE GRIBICHE

Hand Cut Carrot Pappardelle 28

WHIPPED FETA, CUMIN AND CARROT BUTTER SAUCE,
TOASTED PINE NUTS, BLACK KALE



DESSERTS ARE MADE IN HOUSE. ASK YOUR SERVER FOR THE SELECTION. PLEASE INFORM US OF ANY ALLERGIES OR SENSITIVITIES.

EXECUTIVE CHEF AARON LYNN, SOUS CHEF JOSH GARDNER COSTA