

STATIC DINNER MENU – FALL 2019

TO START

COLD

CHARCUTERIE

*chef's selection house cured
meats & local cheeses
black garlic aioli
raisin whole grain mostarda
blackberry | radish | bread*
\$11

BEETS

*balsamic | mission figs | orange
pistachio | honey vinaigrette*
\$6

HOT

BUTTERNUT SOUP

*farro | chestnuts | black truffle
spiced rye crouton*
\$7

ROASTED MARROW

*chermoula | maitake mushroom
cipollini onion | parsley | lemon
rustic bread*
\$8

ENTRÉE

SHORT RIB

*bordelaise | yukon potato puree
peas | cipollini onion | celery
beech mushrooms*
\$18

RABBIT RAGOUT

*cavatelli | maitake mushroom
broccoli | cured yolk | parmesan
fresh tarragon*
\$15

DUCK BREAST

*whole grain raisin mostarda
parsnip puree | heirloom carrot
trumpet mushrooms
cipollini onion | blackberry*
\$19

SALT CURED SALMON

*sweet corn cream
tart apple & celery root salad
quinoa | onion | pickled chilies
poppy | cilantro*
\$17

