

# DINNER 2021

## Starters

### ***White Gazpacho***

Dill Pollen, Sourdough, Nodding Onion Flowers

12

### ***Smoked J2 Ranch Bone Marrow & Kootenay Wagyu Beef Tartare***

Fire Grilled Artichoke Puree, Soy Cured Egg Yolk,

Pickled Brassica,

20

### ***Spring Salad***

House Cured Duck Ham, Peas, Morels, Fava Bean, Baby Squash,

Pearl Onions, Sweet Garlic Vinaigrette

18

### ***Beet Salad***

Smoked Pistachios, Blue Cheese & Beets; Chewy, Roasted, Pureed, Crispy & Crumbled

14

### ***Wild Mushroom Pappardelle***

House Smoked Pappardelle, Charred Creme Fraiche, Mushroom Fritters, Truffled Aioli

18

### ***Fresh Tanto Latte Mozzarella***

Organic Flax Seed Oil, Chili Flakes, Basil Puree, Confit Tomatoes, Compressed Cucumber &

Pine Nut Vinaigrette, Smoked Taralli

18

### ***Crispy Fried Egg***

Parmesan Crust, Pickled Shimeji Mushrooms, Peppergrass Jus, Sourdough "Soil", Horseradish

15

## **Mains**

### ***Locally Sourced Flame Broiled Beef***

"Hazelnut" Potatoes, Pomme Puree, Horseradish Sauce Green, Grilled Leeks,  
Cippolini Onions, Smoked Swiss Chard

**50**

**Beretta Natural Spinalis**

**No Supplement**

***J2 Ranch Wagyu Ribeye***

**\$45 Supplement**

***Whiskey Hill Farms Longhorn Ribeye***

**\$10 Supplement**

*Supplements are not included in Dining Package*

### ***Tappen Valley Lamb***

Rotating Cuts, Potato Fondant, Spring Peas, Potato Crumble

**37**

### ***Roast Elk Striploin***

Parsnip Puree, Wild Mushroom, Charred Onions, Pine Gastrique. Beluga Lentils, Pancetta

**45**

### ***Celeriac Baked in Embers***

Birch Cream, Organic Barley & Birch Risotto, Cauliflower Carpaccio, Truffle Crust, Smoked  
Birch Oil

**30**

### ***Road 17 Arctic Char***

Juniper Grilled, Roast Mushroom Broth, Fire Morels, Pickled Celery, Charred Black Kale, Farro  
Verde

**36**