

## Starters

*Smoked Wild Mushroom Vol Au Vaunt - Truffle Cream, Shaved Chorizo, and Arugula - 11*

*Seared Sea Scallop - Red Wine Reduction, Beurre Blanc, Celery Root Puree, Stewed Leeks and Tomato, Onion Jam, Tomato Chip, and Arugula - 14*

*Two River Ranch New York Strip - Veal and Port Reduction, Sunchoke Puree, Sauteed Wild Mushrooms with Herbs, Garlic, and wedge of Bleu Cheese - 13*

*Presidents Choice Confit Pork Belly - Herbed Gnocchi, Roasted Garlic Parmesan Cream, Tomatoes and Olives, Micro Herbs - 12*

## Soup or Salad

*Roasted Beets and Goats Cheese - Pioneer Greens, Candied Pecans, Watercress Emulsion, Herb Vinaigrette, Pickled Red Onions, and Garlic Crouton - 8*

*Spring Asparagus Caprese Salad - Fresh Hand pulled Mozzarella, Heirloom Tomatoes, Riverside Asparagus, Raspberry Balsamic Vinaigrette, Petite Greens, and Parmesan Crisp - 9*

*Mushroom Veloute - Truffle Mashed Potato, Fossil Chip, and Herb Oil - 9*

*Butternut Squash Soup - Maple Glaze Duck Confit and Cinnamon Cream - 8*

## Entrée

*Fire Grilled Elk Loin - Huckleberry Demi-glace, Celery Root Puree, Spring Pea Medley, Twice baked Potato, Parsley Buttered Carrots and Asparagus*

- 27

*Iron Seared - Atlantic Salmon - Lemon Beurre Blanc, Herb - Smeck Roasted Fingerling Potatoes, Celery Root Puree, Sauteed Asparagus & Carrots, Tomato and Fennel Compote - 26*

*Chicken Saltimbocca - Wild Mushroom Raviolis, Tomato Silk, Olive Tapenade, and Buttery Broccoli - 24*

*Braised Lamb Shank - Merlot Jus, Cauliflower Mashed Potato, Grilled Zucchini, Sundried Tomato Gremolata, and Crispy Chili Dusted Potato - 27*

## Desserts

*Chef Meg's Lava Cake- Vanilla-rum Custard Sauce, Caramel Ice Cream, Strawberry Sauce, Fresh Berries - 7*

*Orange - Habanero Crème Brule - Chocolate MacNutt Cookie, Pineapple - Mano Salsa, Vanilla Crème Chantilly, Tuile - 8*

*Vanilla Fruit Tart - Orange scented Pastry Cream, Fresh Berries, Kombucha Passionfruit Glaze, Orange Curd, and Chocolate Tuile -8*