



\$30 per person
first course option + second course option + dessert option

FIRST COURSE

Baby Kale Salad
endive / boquerones / giardiniera / parmesan frico / anchovy vinaigrette

Kimchi Meatball
peach thai ketchup / pineapple yuzu

Tuna Crudo
fennel / marinated cucumbers / chili emulsion / avocado kewpie /
shaved radish / barrel-aged soy

P. E. I. Mussels
piquillo pepper / leek / chorizo / garlic-wine broth

SECOND COURSE

Wood Fired NY Strip
melted leek potato purée / haricot verts / bleu cheese butter

Walleye
zucchini succotash / tomato-basil butter

Crispy Chicken Thigh
sweet potato purée / garlic greens / chili balsamic

Garden & Grain
farro / baby carrot / asparagus / goat cheese

DESSERT

Chocolates + Truffles

Carrot Cake

*consuming raw or undercooked food may result in foodborne illness