

KITCHEN

1540

TO START

BURRATA CHEESE

BEETS | CITRUS | ALMOND | POPPY SEED VINAIGRETTE **17**

DUCK PROSCIUTTO

FARMERS MARKET GREENS | CAMEMBERT | PUMPERNICKEL
CROUTONS | CHAMPAGNE VINAIGRETTE **18**

TUSCAN KALE

GRILLED PEAR | VELLA JACK | WILD RICE GRANOLA **12**

LOBSTER BISQUE

LOBSTER SALAD | CAVIAR **22**

RICOTTA FRITTER

GIARDINIERA VEGETABLES | LEMON AIOLI **14**

SECOND

IBERICO LA PLUMA

KURI SQUASH | BRAISING GREENS | APPLE CHUTNEY **30**

FARM TRUCK EGGPLANT "PARM"

GRILLED FENNEL CAPONATA | LOCAL TOMATO RAGOUT **24**

JIDORI CHICKEN

STEEL CUT OATS | CHICKEN LIVER MOUSSE | CIPOLLINI ONION |
CARA CARA ORANGE **26**

SKUNA BAY SALMON

BLACK RICE | YOUNG GINGER DASHI | RAPINI **32**

WAGYU SHORT RIB

POTATO GNOCCHI | ROOT SPINACH | THAI SHALLOTS **42**

LAMB RAGOUT

HOUSE TAGLIATELLE | CITRUS GREMOLATA | RICOTTA SALATA **26**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions. Please note a 2% surcharge will be added to your check to offset costs associated with the minimum wage increase and additional state/federal laws.
No portion will be distributed as a gratuity to our associates. The entire amount is retained by the resort. Thank you.