

Appetizers

Smelt Tempura Yuzu-Togarashi Aioli 8

Smoked Rainbow Trout Farfalle, Marcona Almonds, Asparagus Pesto 10

Grilled Morel Pizza Watercress, St. Andre, Melted Red Onions 13

Pan Seared Foie Gras Blueberry Agrodolce 16

Curry-Apricot Sausage Grilled Spring Onions, Mustard, Pickles Ciabatta 11

Steamed Blue Hill Mussels Kim Chee Broth, Pickled Vegetables 12

Moroccan Spiced Lamb Meatballs Israeli Couscous, Feta, Pickled Golden Raisins 12

Buttermilk Fried Oysters Tasso Waffle, Pickled Okra Remoulade 13

Elk Tartare French Breakfast Radish, Snap Peas, Farm Egg, Horseradish-Maple Emulsion 14

Soups

Lobster Bisque Charred Pineapple Crème Fraîche 11

Spring Pea Purée Pickled Ginger Whipped Ricotta 9

Salads

Organic Field Greens Maytag Blue Cheese, Toasted Pine Nuts, Sour Cherry Vinaigrette 7

Grilled Shrimp Baby Arugula, Roasted Beets, Goat Cheese, Spicy Mango Vinaigrette 12

Sliced Iceburg Lettuce, Lardons, Cucumber, Toasted Walnuts, Blue Cheese Dressing 8

Entrées

Loch Duart **Salmon** Baby Artichokes, Mushroom Conserva, Grilled Ramp Vinaigrette 26

Swan Creek **Hangar Steak** Cheddar Croquette, Sauerkraut, Crab Hollandaise 25

Alaskan **Halibut** Fava Beans, Strawberries, Pancetta, Balsamic Gastrique 27

Foie Gras **Burger** Prime Angus Beef, Applewood Smoked Bacon, Sharp Cheddar, Fries 22

Grilled **Chicken** Leg Confit, Maitakes, Asparagus, Quinoa, Goat Cheese Fondue 24

Grilled **Pork** Crème Fraîche Spätzle, Brussels Sprouts, Crispy Kale, Guanciale 25

Roasted **Walleye** Fingerling & Cipollini Confit, Escargot, Caperberry, Sweet Onion Jus 25

Madras Curried **Risotto** English Peas, Grana Padano 18

Braised Lamb **Papardelle** Mushrooms, Spinach, Fiddle Head Fern 20

Extras 5

Lobster Deviled Egg 1/\$5, 2/\$8

Brussels Sprouts and Bacon

Hand Cut Fries

Horseradish-Cheddar Croquettes

Mac-N-Cheese

Fingerling Potato Confit

Executive Chef Troy Graves

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An 18% gratuity will be added to parties of 5 or more