



tabula rasa. a clean slate. we are happy you're here.
our menu is comprised of small & medium sized plates perfect for sharing
chef's team will prepare your dishes in courses accordingly
we recommend 1.5 to 2.5 dishes per person

OYSTERS | 2⁵⁰/_{pc}

fresh oysters on the half shell, served with mignonette & lemon

CHEESE | 20

chef's three cheese selections with marinated olives, jam, crostini
add charcuterie | 10

CRUDO | 18

raw scallops, passionfruit emulsion, pickled radish, trout roe, chili oil

TARTARE | 25

chopped venison tenderloin, horseradish, pickled mustard seeds, egg yolk, crostini

ARANCINI | 6/_{ea}

fried mushroom risotto ball, arugula & pistachio pesto, parm

CUCUMBER | 15

cucumbers dressed in honey-basil vinaigrette, whipped ricotta, crispy shallots,
orange-apple salsa, honey dew, chili oil

MUSHROOMS | 14

battered & fried lion's mane mushrooms, mojo picon, buttermilk ranch

please remind us of any allergies or dietary restrictions

CHEF'S TABLE

put away the menu and let chef do the rest
if there are any requests or allergies, please let us know

BURRATA | 22

fresh cheese ball, smoked tomato-chèvre sauce, side sourdough

ESCABECHE | 18

pickrel cheek confit with piperade, olives, capers, side sourdough

CABBAGE | 15

caramelized cabbage, salsa verde, puffed wild rice, pickled shallots, ajo blanco

POTATOES | 12

crispy potatoes, herb aioli, chimichurri, pickled red onion

ALBONDIGAS | 16

lamb & beef meatballs, tomato sauce, pistachios, manchego
add side sourdough | 4

PASTA | 25

braised lamb leg ragoût, house made ziti noodles, parm

ARCTIC CHAR | 28

seared wild caught arctic char, leek & spinach cream, rutabaga,
trout roe, pickled shallots

STRIPLOIN | 32

seared steak, maple-rosemary demi glace, sautéed oyster mushrooms

DUCK | 35

duck leg confit, navy bean cassoulet, duck jus

*seatings are 2 hours for tables of two & three,
2.5 hours for tables of four*