



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

GRAINS

HOUSE BREADS^V

daily bread, crackers, butter // 7

SOUP + SALAD

WEDGE SALAD^{GF}

lettuce, tomatoes, smoked blue cheese, bacon, onions, roasted garlic ranch // 14

CAESAR^{*GF0}

romaine, herbed focaccia croutons, caesar dressing, parmesan // 12

BEET SALAD^{*GF, V}

beets, grapefruit, chevre, radicchio, house greens, honey-citrus coriander vinaigrette // 14

SOUP DU JOUR

ask your server for details // 12

SMALL PLATES

RICOTTA + DELICATA^V

crispy delicata squash, smoked ricotta, winter pistou, pickled shallots, sage // 19

add prosciutto +4

OYSTERS ON THE HALF SHELL^{*GF}

half dozen, mignonette, lemon // 24

COBB BRUSSEL SPROUTS^{GF}

crispy brussel sprouts, bacon, avocado, smoked bleu cheese, tomato dust, ranch powder, balsamic reduction, green onions // 14

CHERRY TREE SMOKED SALMON^{*}

smoked salmon rillette, roe, dill, capers, crème fraiche, crackers // 17

STEAK TARTARE^{*}

fresh diced beef, capers, herbs, horseradish, egg yolk, charred bread // 19

FOIE GRAS MEATBALLS

swedish meatballs, pomme purée, lingonberry jam, gravy // 23

BONE MARROW

crispy shallots, pickled beech mushrooms, thyme, garlic, parsley, espelette pepper, grilled bread // 28

BUTCHER'S CUTS^{GF}

served with bordelaise sauce, seasonal vegetable and guest's choice of starch

BEEF TENDERLOIN^{*}, 8 oz

montana beef // 50

NEW YORK STRIP^{*}, 12 oz

reminisce angus ranch • dillon, mt // 57

BISON TENDERLOIN^{*}, 8 oz

pan seared, hidden bison ranch • new rockford, nd // 60

RIBEYE^{*}, 16 oz

black angus 30 day aged // 63

GRILLED PORK CHOP^{*}

bone-in pork chop // 35

BUTCHER'S CUT^{*}

ask your server for details // market price

ENTREES

LOBSTER RISOTTO^{GF}

butter poached lobster, leeks, arborio rice, tarragon aioli, parmesan // 34

ORA KING SALMON

gnocchi, roasted + pickled mushrooms, aquavit cream, dill caviar // 39

BEEF BOLOGNESE

san marzono tomatoes, beef, pork, veal, papardelle, parmesan // 32

SCALLOPS^{*GF}

scallops, braised yukon potatoes, spinach, truffle, au poivre sauce // 41

SHORT RIB^{*GF}

bone-in beef short rib, parsnip mousse, wild mushrooms, roasted pearl onions, heirloom carrots, fine herbs // 45

SIDES

POMME PURÉE^{GF, V}

creamy potatoes, butter, sea salt // 9

ROASTED HERB FINGERLINGS^{GF, V}

crispy fingerlings, herbs // 9

SEASONAL VEGETABLE^{GF, V}

ask your server for today's selection // 9

ENHANCEMENTS

Horseradish Cream Sauce^{GF, V} // 2

Foie Gras Butter^{GF} // 7

Cave-Aged Bleu Cheese^{GF, V} // 5

Au Poivre Sauce // 5

Roasted Wild Mushrooms^{GF, V} // 9

Scallops^{GF} // 19

Lobster Tail^{GF} // mp

EXECUTIVE CHEF Sarah Seltvedt



SOUS CHEF Michael Partridge