

NIGHT

RISOTTO POPPERS Sweet garlic parmesan, mascarpone, sage and lemon zest	14.00
BLACK GARLIC HUMMUS Naan crisps, Israeli pickles and roast piquillo pepper salad	14.00
MANGALICA HAM Pasture raised, mountain cured, imported from Spain	19.00
CHEESE AND TOAST Champlain Valley triple cream brie with raisins on the vine and grilled sourdough	18.00
LOBSTER SALAD Thai basil, fresh artichokes, hen of the woods mushrooms and crushed pistachios	33.00
BABY BEET SALAD Red and golden with fennel, hearts of palm, almonds and a fennel pollen vinaigrette	14.00
WARM SHRIMP COCKTAIL Maya shrimp with blood orange curry glaze and black lime	24.00
SEARED TUNA Coriander, cumin, Sakura Cress, blonde miso and garlic chips	24.00
CHEESEBURGERS Three toasted sandwiches with jalapeno jack, iceberg lettuce, cornichons and dijonnaise	18.00
HOT DOG A sandwich with sauerkraut, Emmenthaler, Asian pear and brown mustard	17.00
FLATBREAD Duck confit, goat and brie cheeses, dried cherries and raspberry vinegar syrup	24.00
ARCTIC CHAR Slow poached with mustard seed caviar, creamy leeks and yogurt sauce	29.00
PORK BELLY Soft tacos with crispy iceberg lettuce, pickled garlic and fresh lime	22.00
STEAK FRITES Sliced Wagyu strip with brown butter béarnaise and fresh potato sticks	44.00
CRISPY POTATOES Cheese and Herbs, Jalapeno jack and fresh herbs	10.00
Caramelized shallots, Nueske bacon, dandelions and grain mustard	12.00
Mushrooms, leeks, sprouted pea shoots with Jura wine sauce	12.00

