

CHEF'S TASTING

LET US MAKE THE HARD CHOICES

five courses, paired wines; full table participation required

130

SMALL PLATES

OYSTERS *GF*

sour orange mignonette

3.5 ea

CAVIAR SERVICE

roating selection, served with traditional accoutrements

93

ROASTED BEETS *GF*

smoked yogurt, winter citrus marmalade, mint, pistachio dukkah.

14

WAGYU BEEF EMPANADAS

flaky wagyu fat pastry, braised wagyu short rib picadillo, shaved radish, cilantro lime crema, piquin salsa

16

SQUID STEAK *GF*

romesco sauce, braised beans, potato, onion, fried tentacles, sorrel, parsley, preserved lemon

17

CELERIAC LATKES *GF* **add caviar \$20**

creme fraiche, chive, steelhead roe, apple, mint, pickled mustard seed, pea shoot

16

MUSSELS & CLAMS

garlic, shallot, white wine, scallop xo, butter, Thai chili, lime, cilantro, scallion, crusty bread

19

GRILLED CABBAGE *GF*

tahini, pistachio dukkah, parsley, mint, smoky harissa oil

13

STARTERS

SEASONAL SOUP

inquire with your server about today's selection

10

CAESAR SALAD

romaine, white anchovy, baguette crouton, shaved parmesan, Caesar dressing

15

HEIRLOOM LETTUCE SALAD

hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette

13

WINTER CITRUS SALAD *GF*

winter greens, hazelnut, ricotta salata, daikon radish, chile oil, preserved lemon citronette, genovese basil, mint

16

PASTA

SPICY PORK RAGU

Evergreen Lane heritage pork, Calabrian chile, onion, garlic, Aleppo pepper, freezer peas, winter greens, creme fraiche, gremolata, paprika garganelli

20 / 31

SEAFOOD LINGUINE

poached mussel and clam, roasted fish, shrimp, romesco cream sauce. gremolata. squid ink

22 / 33

WINTER GREEN TORTELLINI

ricotta, silky carrot puree, english peas, carrot ribbon & baby greens salad, toasted cashew, citrus supremes

19/ 30

ENTRÉES

MARKET FISH

inquire with your server about today's selection

MP

DRY AGED BONE-IN BLACK ANGUS RIBEYE *GF*

shady side farm bean & mushroom ragu, winter greens, salsa verde, shaved Sarvecchio parmesan

70

CARVED BEEF SIRLOIN *GF*

shallot, caper, parsley, winter greens, maionese verde, grilled lemon, potato chip

40

GRASS-FED STEAK BURGER

double smash patty, Edam cheese, dijonnaise, cornichon, pickled red onion, shreduce, brioche bun, served with pork fat fries

22

WHOLE FRIED SEA BREAM *GF*

Vietnamese yellow curry, blistered seasonal vegetables, hazelnut, Thai chile, fresh herbs, raw crunchy salad, lime & fish sauce vinaigrette

58

GREEN CURRY *GF*

Hehlden Farm tofu, mushroom, carrot, jasmine rice, scallion, thai chili, cilantro, Thai basil

30

ROASTED HALF BRESSE CHICKEN

spicy tomato braise, pork belly lardon, chickpea, potato, garum pickled pearl onion, red vein sorrel, genovese basil, petite baguette

54

RESERVE WINE & FOOD

Executive Chef Luke VerHulst
Executive Sous Chef Claire O'Neill
Sous Chef Cameron Sauser
Sous Chef Dylan Swigart
* GF / gluten free

CHEESE

CHÈVRE *Evergreen Lane, Fennville, MI*

goat's milk, fresh & creamy, Chef's favorite chevre

SHABBY SHOES *Blakesville Creamery, Port Washington, WI*

goat's milk, soft bloomy rind, velvety paste. fruit forward, sweet cream, grassy finish

JERSEY CHEDDAR *Evergreen Lane, Fennville, MI*

cow's milk farmhouse style cheddar, natural rind

BEEEMSTER CLASSIC 18 *Beemster, Netherlands*

cow's milk, crunchy, nutty, Werther's original

BREBITRUFFE TRADITION *Albacete, Spain add \$5*

sheep's milk, salty, rich, pungent aroma, dense yet pilant curd

RED ROCK *Roelli Cheese Haus, Shullsburg, WI*

cow's milk cheddar, American style, bloomy rind, slight blue vein. Bright orange color from annatto, creamy mild flavor, and cave aged for at least 60 days.

MIDNIGHT MOON *Cypress Grove, Arcata, CA*

goat's milk, buttery, subtly sweet, semi firm texture

LAMANCHA MOO *Evergreen Lane, Fennville, MI*

goat's milk, bloomy rind, smooth creamy paste, camembert style

THOMASVILLE TOMME *Sweetgrass Dairy, Thomasville, Georgia*

raw cow's milk, natural rind, semi-soft, grassy, buttery flavors, notes of buttermilk & mushroom

HORNKUHKASE *Urnasch, Switzerland*

thermalized cow's milk, Alpine style; nutty, brothy, with a hint of onion. velvety smooth

ROTATING BLUE

inquire with your server

MEAT

CHICKEN LIVER PÂTÉ

iron & wine

PÂTÉ MAISON

rustic & herbal

LOCAL LARDO

Evergreen Lane heritage hogs, rosemary & orange peel

DUCK HAM

Moulard duck breast, bourbon aged, hardwood smoked, star anise

CITY HAM

local pork cider brined & orchard wood smoked

COPPA *Smoking Goose, Indianapolis IN*

pork shoulder rubbed with paprika, garlic, black pepper

PROSCUITTO DI PARMA *Parma, Italy*

dried in the sweet aromatic mountain air of Emilia Romagna, delicate & refined

JAMÓN SERRANO *El Cerro, Calamocha, Spain*

rich depth, salty, minimal fat, aged 12 months

ROTATING SALAMI *Red Bear Provisions, Mundelein, IL*

inquire with your server

PROSCIUTTO AMERICANO *LaQuercia Cured Meats, Norwalk, IA add \$5*

lauded for its deep, rich flavor; silky & sweet, aged 10-12 months

MORTADELLA *Smoking Goose Meatery, Indianapolis, IN*

black peppercorns, warming spices

FINOCCHIONA *Moilinari, San Francisco, CA*

Sicilian sea salt, toasted & ground fennel seed & pollen, Telicherry black pepper, Lambrusco



We are proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch®. Learn more at seafoodwatch.org

Please ask your server about menu items that are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.