

## 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*

crispy fried polenta, Zarzuela broth, green aioli, sorrel

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

### CARROT STEAK *GF*

tahini, pistachio dukkah, parsley, mint, Nyblad plum gastrique

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

### WHITE PUTTANESCA

poached clams, mussels, shrimp, squid, olive, caper, anchovy, white wine, bucatini, gremolata

23 / 34

### WINTER GREEN TORTELLINI

ricotta, silky carrot puree, english peas, carrot ribbon & baby greens salad, toasted cashew, fresh wasabi

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, Charleston gold 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

**LAVANDULA** *Koch Family, Appenzeller Region, Switzerland*

Organic raw cow's milk ripened with lavender. Creamy texture with a strong floral flavor

**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

**FONDI BUFALA** *Crema, Italy*

buffalo's milk, soft creamy interior, salty & slightly sour, semi-firm exterior

**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](http://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.