

CHEFS CLUB BY FOOD & WINE PREVIEW MENU



BEGIN

by James Lewis	Local Rabbit Terrine & Foie Gras Mousse — Apricot mostarda, brioche toasts	9.
by Sue Zemanick	Duck Confit Crostini — Fig jam, Avalanche goat cheese	7.
by George Mendes	Sea Urchin Toast — Cauliflower crème, pickled mustard seeds, shiso†	10.
by Sue Zemanick	Mushroom Perogie — Caramelized vidalia, asparagus, crème fraiche	7.
	Organic Paonia Carrot Soup — Cardamom, kaffir lime, purple carrot gastrique	9.
	Leafy Greens & Garden Vegetables Salad — picked herbs, honey grapefruit dressing	8.

ENTREES

by George Mendes	Seared Rainbow Trout — Pine nut brown butter, potato-leek puree, watercress	24.
by Alex Seidel	English Pea Agnolotti — Morel mushrooms, spring leeks, crème fraiche emulsion, truffle sauce	21.
by George Mendes	Bitoque Grilled Rib eye Cab Steak — Organic hen egg-sunny side up, crispy fries†	13.
by James Lewis	Wild Mushroom Risotto — Parmigiano-reggiano, pickled garlic scapes	18.

SANDWICHES & SALADS

by Alex Seidel	Soft Shell Crab Sandwich — Fava bean hummus, pickled fennel & radish salad, lemon aioli, potato chips	17.
by Sue Zemanick	Crispy Berkshire Pork Belly — Arugula, tomato confit, basil aioli on ciabatta	16.
by James Lewis	Fried Zucchini & Burrata Sandwich — Roasted calabrese chilies, caper lemon salt, heirloom tomatoes	15.
by Alex Seidel	Duck Confit Sandwich — Caramelized cipollini, arugula, meyer lemon, garlic aioli	17.
	Harris Ranch Burger — Fried green tomato, smoked mozzarella, spicy remoulade †	17.
by Alex Seidel	Warm Green Asparagus Salad — Fruition Farms ricotta crema, watercress, pistachio vinaigrette	17.
by Sue Zemanick	Citrus Poached Shrimp Salad — Hearts of palm, watercress, sesame ginger vinaigrette	18.
	Grilled Chicken Paillard — Local salad greens, charred artichokes, ricotta salata, white balsamic vinaigrette	18.

SIDES

by Alex Seidel	Hand Cut Duck Fat French Fries — Parmesan snow, sea salt	8.
	Roasted Sweet Corn — Lime, cabra blanca	8.
	Sugar Snap Peas — Mushrooms, ginger, thai basil, garlic chips	8.

Thomas Riordan, Executive Chef.

†consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illnesses.