

COUNTYLICIOUS FALL 2024
\$55

APPETIZERS:

SMOKED TROUT CROQUETTES

Fermented shishito aioli, shaved fennel, pea greens, sumac

GRILLED BEET SALAD

Dill crème fraîche, crispy kale, watermelon radish, maple walnuts

COUNTRY RABBIT TERRINE

Apple preserve, watercress, grilled sourdough, pickled mustard seed

MAINS:

SEARED PICKEREL

Chow chow, corn purée, puffed wild rice, charred leek oil, sunflower sprouts

BRAISED BRISKET

Caramelized shallot, horseradish mashed potatoes, herb salad, pinot noir jus

SWEET POTATO GNOCCHI

Black garlic, puffball cream sauce, rapini, manchego, pepitas, basil

DESSERTS:

SPRUCE PANNA COTTA

Candied quinoa, peach preserve

PEAR TART TATIN

Thyme ice cream, maple sugar

BLUEBERRY CRUMBLE

Caramelized honey, chantilly cream

*Vegan, Dairy-Free & Celiac-friendly modifications available.