



Starters

Crab Rilette	Potato Crisp, Black Sturgeon Caviar, Citrus Vermouth Sabayon 26
Beet and Citrus Aguachile	Cara Cara Orange, Grapefruit, Cucumber, Tapioca Crisp, Poblano Cashew Cream 19
Truffle and Lamb Cavatelli	Lamb Moussaline, Wild Mushrooms, Winter Truffles, Truffle Mornay, Puff Pastry 24
Butternut Squash Cannelloni	Butternut Squash Mornay, Ricotta, Brown Butter Verjus Apples, Pine Nuts, Sage 21
Pork Belly*	Citrus Thai Red Curry, Pickled Zucchini, Kumquats 21

Seasonal Soup 15.

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette 16
Fig and Prosciutto	Arugula, Fig and Honey Vinaigrette, Gorgonzola Almond Granola Cracker 17

Entrees

King Salmon*	Smoked Salmon Tartar Sauce, Baby Bok Choy, Smoked Trout Roe, Crispy Potatoes 62
Maitake Mushroom	Forbidden Black Rice, Sunchokes, Roasted Lemon Gremolata, Pepitas 41
Elk Osso Buco	Candied Parsnips, Brussels Sprouts, Polenta Foam Port Blistered Cranberries, Almonds 68
Tagliatelle	Guanciale, Romanesco, Quail Eggs, Parmesan Foam Dehydrated Kalamata Olives 43
Rabbit Confit	Pepita Mole, Chipotle Carrots, Salsify, Herb Crème Fraiche, Pomegranate 68
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, Mango Chutney 68

Chef Diane Davidson

A 20% service charge will be added to parties of five or more
*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase risk of food borne illness