



## Starters

<b>Crab Rillette</b>	Potato Crisp, Black Sturgeon Caviar, Citrus Vermouth Sabayon 25
<b>Beet and Citrus Aguachile</b>	Cara Cara Orange, Grapefruit, Cucumber, Tapioca Crisp, Poblano Cashew Cream" 19
<b>Truffle and Lamb Cavatelli</b>	Lamb Moussaline, Wild Mushrooms, Winter Truffles, Truffle Mornay, Puff Pastry 23
<b>Butternut Squash Cannelloni</b>	Butternut Squash Mornay, Ricotta, Brown Butter Verjus Apples, Pine Nuts, Sage 20
<b>Pork Belly*</b>	Citrus Thai Red Curry, Pickled Zucchini, Kumquats 20

## Seasonal Soup 14.

## Greenery

<b>Sundance Salad</b>	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette 15
<b>Fig and Prosciutto</b>	Arugula, Fig and Honey Vinaigrette, Gorgonzola Almond Granola Cracker 16

## Entrees

<b>King Salmon*</b>	Smoked Salmon Tartar Sauce, Baby Bok Choy, Smoked Trout Roe, Crispy Potatoes 60
<b>Maitake Mushroom</b>	Forbidden Black Rice, Sunchoke, Roasted Lemon Gremolata, Pepitas 39
<b>Elk Osso Buco</b>	Candied Parsnips, Brussels Sprouts, Polenta Foam Port Blistered Cranberries, Almonds 65
<b>Tagliatelle</b>	Guanciale, Romanesco, Quail Eggs, Parmesan Foam Dehydrated Kalamata Olives 42
<b>Rabbit Confit</b>	Pepita Mole, Chipotle Carrots, Salsify, Herb Crème Fraiche, Pomegranate 65
<b>Tree Room Pepper Steak*</b>	Spinach, Mashed Potatoes, Mango Chutney 65

**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