

## BAR MENU

CHARCUTERIE & CHEESE   ACCOUTREMENTS	27
HOUSE MADE COUNTRY SOURDOUGH   WHIPPED BUTTER	6
SUNCHOKE SOUP   BLACK TRUFFLE CREAM   CRISPY SUNCHOKES	17
CALIFORNIA ONION DIP   SMOKED TROUT ROE   GAUFRETTE POTATO CHIPS	10
YELLOWTAIL CRUDO   AVOCADO   BLOOD ORANGE   GARLIC CHIPS	25
SALAD OF LETTUCE & HERBS   CRUSHED HAZELNUTS   GARDEN VEGETABLES   CIDER VINAIGRETTE	15
FRIED CHICKEN SANDWICH   SPICY AIOLI   CABBAGE SLAW   HOUSE PICKLES   FRIES	19
MOUNTAIN HOUSE GRASS-FED BURGER   PEPPER JACK   CARAMELIZED ONIONS   HOUSE PICKLES	22
RED WINE BRAISED SHORT RIB   YUKON GOLD MASHED POTATOES   SMOKED BABY CARROTS	42
SCOTTISH SALMON   POACHED MUSSELS   GOLDEN POTATOES   CUCUMBERS   SMOKED HAM	45
CHESTNUT TAGLIATELLE PASTA   WILD PORCINI MUSHROOMS   ROASTED BUTTERNUT SQUASH   BROWN BUTTER	34
BUTCHER STEAK   FRENCH FRIES   BRANDY PEPPERCORN SAUCE	42
GRILLED VENISON LOIN   HONEY POACHED QUINCE   VANILLA PARSNIPS PURÉE   BRUSSELS SPROUTS	54

## DESSERTS

BUTTERMILK PANNA COTTA   WILD HUCKLEBERRY   PECAN SHORTBREAD	16
SICILIAN PISTACHIO CAKE   ITALIAN BUTTERCREAM   VANILLA ICE CREAM	16
SEASONAL HOUSE ICE CREAMS & SORBETS	4/PER SCOOP
ARTISAN CHEESE SELECTION	17

