



starters

served family style

wild boar ravioli

calabrian pepper meatballs

assorted oak-oven baked flatbreads

soup or salad

choice of

shrimp & corn bisque

mixed field greens

red onions, toasted pumpkin seeds, tomatoes,
pecorino cheese & strawberry-champagne vinaigrette

caesar

parmesan crisp, croutons & caesar dressing

entrees

choice of

grilled chicken fettucine

housemade fettucine, broccolini, neuske bacon
& parmesan cream

assorted wild mushrooms & pecorino polenta

spinach, artichokes, shallots & parmesan

grilled salmon

lima bean, corn, roasted red pepper, winter
squash & lemon-sage beurre blanc

braised pork hindshank

carrot puree, cherry-marsala reductions, flash-fried leeks

eggplant parmesan

pappardelle, wilted spinach, fresh mozzarella
& tomato-basil sauce

12 oz. char crust Iowa Premium ribeye

tillamook cheddar-potato gratin
& gorgonzola butter

dessert

served family style

flourless chocolate torta, gooey butter cake
& creme custard napoleon

Pricing: \$75 per person

All food and beverage prices are subject to a 11.18% sales tax, 9.68%
liquor tax and a 20% gratuity.

Please note: Menu changes seasonally, some items may vary slightly.