

Congratulations to Chef Dan Van Rite for his nomination by James Beard for Best Chef Midwest!

Salads

- Baby arugula**
orange, hemp seed, honey-tahini vinaigrette 9
- Mixed greens**
golden beets, fried goat cheese, sunflower, cava vinaigrette 9

Starters

- Smoked potato soup** 7
- Mussels**
coconut-curry, grilled baguette 13
- Stuffed medjool dates**
goat cheese, bacon, sprouts 9
- Pork belly**
asian pear relish, miso caramel 10
- Quail**
chermoula, cumin orange-carrot slaw 13
- Olive crusted scallops**
spinach, red pepper emulsion 10
- Salmon sashimi**
grapefruit, apple, sudachi, chive emulsion 14
- Kung pao sweetbreads**
saffron rice, peanuts, broccolini purée 12

Entrees

- Grilled swordfish**
white corn grits, peeky toe crab salad, french beans, onion broth 32
- Seared duck breast**
celery root, apple, beets, foie gras emulsion 30
- Cobia**
farro, hedgehog mushrooms, beef short rib, carrot purée 33
- Pork tenderloin**
sweet potatoes, brussels sprouts, barbecue sauce 26
- Navarino elk tenderloin**
adzuki beans, white beech mushrooms, parsnips, sun-dried tomato sauce 42
- Scallops**
quinoa, fennel, butternut squash purée 29
- Andouille crusted halibut**
fingerling potato, andouille, red hot butter sauce 34
- Grilled hanger steak**
artichokes, sun-dried tomato, fingerling potato, broccolini 28