



Starters

Tuna Tartare*	Potato Nest, Egg Yolk Gel, Avocado Puree Kombu Ponzu Sauce
Wagyu Cheek	Butternut Squash Risotto, Sage, Crispy Chorizo Demi-Glace
Lamb Agnolotti	Lemon Parmesan Foam, Red Wine Gel, Apple Fennel Puree, Pistachio
Beets	Pickled Pears, Pear Gel, Beet Chips Herb Vinaigrette, Watercress, Cashew
Pork Belly	Green Apple Curry, Pickled Fresno Peppers, Kale

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Pomegranate & Citrus	Urban Blend, Pomegranate Rosé Vinaigrette, Blood Orange, Citrus Burrata, Candied Pepitas, Tuile

Entrees

Chilean Sea Bass*	Tamarind Jus, Potato Pave, Clams, Leeks, Mint Chive Foam
Delicata Squash	Beluga Lentils, Ratatouille Puree, Pickled Zucchini Seared Fennel, Sourdough Crumb, Parmesan
Elk Loin*	Huckleberry Gastrique, Candied Parsnips, Parsnip Crisp, Pickled Huckleberries, Roasted Turnips
Tagliatelle	Wild Mushroom Alfredo, Asparagus, Prosciutto Truffle Parmesan Foam, Black Winter Truffles
Joyce Farms Duck Breast*	Cornbread, Confit Pears , Goat Cheese Figs Merlot Reduction, Pecans, Demi-glaze
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, Mango Chutney

Chefs: Diane Davidson & Matt Nakpansue

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