



Starters

Watermelon	Summer Squash, Stracciatella, Cucumber Gazpacho Tapioca Crisp
Rabbit Confit	Asparagus, Kumquats, Pepitas, Orange Glaze
Elk Loin*	Turnips, Pistachio, Bourbon Blackberry Coulis
Beets	Golden Berries, Almond, Feta, Grapefruit Herb Vinaigrette
Wild Boar Dumpling	Mushroom, Radish, Hominy, Consommé

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Duck Caesar	Duck Prosciutto, Quinoa Crisp, Olive

Presented for Two

Lamb Rack*
Cannellini Bean Puree, Garden Slaw, Nduja Swiss Chard
Merlot Demi-Glace

Entrees

King Salmon*	Cappellini, Tomato, Ramp, Lemongrass Broth
Cauliflower	Forbidden Rice, Romanesco, Corn Bisque, Mole
Bison*	Mushroom Risotto, Leeks, Broccolini, Demi-glace
Rotolo	Spinach, Artichoke, Pesto, Gruyere Mornay
Duck*	Succotash, Duck Confit, Cherry Gastrique
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, Mango Chutney

Exec. Chef Diane Davidson & Sous Chef 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