

The Beginning

Kale & Berries

Kenter Farms organic baby kale, Napa cabbage, granola croutons, mixed local berries, crumbled goat cheese, berry vinaigrette (v) 13

Caesar Salad

Whole leaf romaine, parmesan, corn bread croutons, caper caesar dressing 12.50

Burrata and Prosciutto

Hand sliced prosciutto, estate olive oil, aged balsamic vinegar, garlic rubbed rustic bread 12

Ahi Poke

Pacific ahi tuna, avocado, micro cilantro, sesame wonton crisp, soy ginger sauce 12

Wild Mushroom Risotto Spring Roll

Fontina-parmesan tuile, thyme & parsley pesto, mozzarella, flaky pastry, hydroponic watercress (v) 10.50

The Mains

Jidori Crispy Skin Half Chicken

Baby onions, roasted root vegetables, herbed spätzle, lemon chicken jus 24

Roasted Fall Heirloom Squash Pappardelle

Caramelized winter squash, wild "first cut" arugula, mascarpone, pomegranate seeds (v) 17.50
Add: Seared duck breast 7

Striped Sea Bass

Bilbao chorizo, yellow rice cake, cipollini onions, oven dried tomatoes, saffron broth 26.50

Line Caught Arctic Char

Brussel sprouts, cipollini onions, farro, applewood smoked bacon, jalapeño beurre blanc 27.50

Snake River Farms Short Rib

Parsnip potato puree, asparagus, red wine reduction, pomegranate seeds 32.50

Grilled New Zealand Lamb Chop

Bloomsdale spinach, fingerling potato, tahini-mustard sauce 34.00

8 oz. Snake River Farms Manhattan Steak

Grilled broccolini, potato gratin, onion soubise, red wine bordelaise 42.50

Winter 2015

Ficus macrophylla, commonly known as the Moreton Bay Fig, is a large evergreen banyan tree of the Moreaceae family that is a native of most of the eastern coast of Australia, from the Atherton Tableland (17° S) in the north to the Illawarra (34° S) in New South Wales, and Lord Howe Island. Its common name is derived from Moreton Bay in Queensland, Australia. It is best known for its beautiful buttress roots.

moretonfig
RESTAURANT + LOUNGE

The Enhancements

Grilled Asparagus

Béarnaise 6.00

Brussel Sprouts

Bacon and cipollini onions 5.00

Grilled Broccolini 5.00

Heirloom Winter Squash 5.00

Macaroni and Cheese 7.50

Add: Bacon and jalapeño 1.50

Adult Libations

Root of the Matter

Hendrick's Gin, Domain de Canton Ginger Liqueur, freshly squeezed lemon juice, basil 12

Caña

Pampero Aniversario Rum, Luxardo Amaretto, Cointreau, freshly squeezed lime juice, fresh mint 12

New Year Cocktail

George Dickel Bourbon, freshly squeezed lemon juice, cinnamon simple syrup, pear puree 13

Luxardo Old Fashion

Bourbon, Luxardo soaked cherries, orange slice, dash of bitters, splash of soda 12

The Alps Sangria

Riesling, St. Germain Elderflower Liqueur, pineapple juice, lemon juice

Many items can be prepared gluten free (v) vegetarian or (vg) vegan.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.