



## DINNER

Our menu is designed around sharing your table with your group. We recommend building your own menu with a selection of starters, shareables and proteins to suit your individuals appetites and needs.

### SHAREABLES (TO START)

<b>Juniper Focaccia</b>	\$ 6
Served With Maple Birch Butter Churned in House	
<b>Bison Tartar</b>	\$ 21
Handcut Bison with Garlic, Shallot Aioli, Pickled Chanterelles, Tomato Snow	
<b>Mission Caesar</b>	\$ 23
Romaine, Crispy Kale, Grana Padano Crisps, Pancetta & Crispy Capers	
<b>Bannock &amp; Spinach Dip</b>	\$ 17
Fry-bread with Spinach Dip, topped with a Fermented Carrot, Beet & Tomato Bruschetta	
<b>Farro, Apple &amp; Kohlrabi Salad</b>	\$ 21
Spring Grain, Fruit and Fresh Veggie Salad with herb vinaigrette & Kohlrabi Two Ways	
<b>Elk &amp; Boar Meatballs</b>	\$ 25
Mushroom Veloute, Rich Tomato Sauce, Pecorino. Baked together and served with Sourdough	
<b>Shrimp Cocktail</b>	\$ 21
Served with Classic Cocktail Sauce and Salsa Verde	

### PLATES FOR ONE

<b>Roasted Carrot Cavatelli</b>	\$ 24
Handrolled cavatelli with Confit Tomatoes, Roasted Carrot Puree, Arugula	
<b>Elk &amp; Boar Bolognese Cappelletti</b>	\$ 36
Bolognese Ragu stuffed Pasta, Parmigiano Fonduta Cream Sauce & Faux Caviar	
<b>Wagyu Smash Burger</b>	\$ 26
Maple Onion Jam, House Made Double Smoked Bacon, Cheddar Cheese Sauce, Brioche Bun & Root Vegetable Fries	

### PLATES FOR TWO

<b>Chicken Wellington</b>	\$ 38
Speck, Creamed Spinach, Roasted Pepper Tomato Soubise with Arugula & Cucumber Water	
<b>20oz Striploin</b>	\$ 70
Served with Caramelized Cipolini, Smoked Maple Salt, with Bone Marrow & Leek and Bacon Compound Butters	

### CHOPS

Our Chops are grilled to your preferred temperature and served with minimal garnish

<b>8oz Northfork Bison Ribeye</b>	\$ 48
<b>12oz Beef Ribeye</b>	\$ 52
<b>10oz Beef Striploin</b>	\$ 38
<b>1/2 Lamb Rack</b>	\$ 45
<b>8oz Elk Striploin</b>	\$ 58
<b>Cauliflower Steak</b>	\$ 24
<b>Miso Baked Ling Cod</b>	\$ 26
<b>5 oz Venison Backstrap wrapped in Prosciutto</b>	\$ 47



### MORE SHAREABLES

<b>Sauteed Wild &amp; Cultivated Mushrooms</b>	\$ 15
<b>Asparagus, Morels &amp; Green Peas</b>	\$ 19
<b>Maple Roasted Nantes Carrots, Whipped Ricotta &amp; Dhukkha</b>	\$ 16
<b>Garlic &amp; Sour Cream Mashed Potato with Fried Edamame &amp; Scallion</b>	\$ 10
<b>Vegan Creamed Spinach</b>	\$ 14
<b>Duck Fat Roasted Potatoes</b>	\$ 14
<b>Roasted Chinese Cabbage with Garlic, Ginger &amp; Sesame</b>	\$ 15
<b>Garlic Root Fries</b>	\$ 11

### COMPLIMENTS

<b>Garlic &amp; White Wine Prawns</b>	\$ 11
<b>Red-Wine Demi-Glace</b>	\$ 5
<b>Peppercorn Demi</b>	\$ 5
<b>Bone Marrow Compound Butter</b>	\$ 5
<b>Leek &amp; Bacon Compound Butter</b>	\$ 5
<b>Kohlrabi Kimchi</b>	\$ 5
<b>Pistachio &amp; Mint Pesto</b>	\$ 5