

COLD

- Heirloom Carrots • *pistachio, bulgar, smoked goat cheese* • 12
- Marinated Hamachi • *yuzu kosho, plum, almonds, fennel* • 17
- Cured Foie Gras Salad • *peach, hazelnut, baby lettuce, buttermilk* • 17
- Heirloom Tomatoes • *watermelon, sunflower seeds, lemon balm* • 13
- Corn Soup • *peekytoe crab, summer beans, avocado* • 14

HOT

- Grilled Spanish Octopus • *kohlrabi, apple, sesame* • 17
- Slow Poached Egg • *corn, grains, smoked ham* • 14
- Salt Cod Ravioli • *artichoke, lemon, sorrel* • 15

ENTRÉES

- Pekin Duck Breast • *fennel, peaches, sheep's milk feta* • 35
- Olive Oil Poached Halibut • *carrot, olives, mussels* • 36
- Colorado Lamb Loin • *eggplant, summer squash, tomato, za'atar* • 38
- Grilled Maine Lobster • *matsutake, potato, seaweed* • 41
- Roasted Chicken • *onion, pumpernickel, pickled mustard* • 28
- Lightly Smoked King Salmon • *cucumber, beets, yogurt* • 34
- Roasted Eggplant • *grapes, freekeh, goat gouda* • 20
- Grilled Beef Short Rib • *tongue, chanterelles, favas* • 34

7 - Course Tasting Menu • 115

DESSERT WINE & TEA

All Rare Tea Cellars Hand Selected Tea 6

Emperor's House Chai

Emperor's House Chamomile*

Emperor's House Mint Meritage*

Regal English Breakfast

Regal Earl Grey

Sicilian Blood Orange Green

Magnolia Blossom Oolong

Moonlight Jasmine Blossom

**caffeine free*

Coffee & Espresso Blends from La Colombe

Coffee | Decaf • 3.50

Espresso • 2 | 4

Cappucino | Latte • 5

Cold Brew Iced Coffee • 6

Dessert Wines

'10 Royal Tokaji Mad Cuvee • 16

'Lustau La Ina Fino Sherry • 10

'08 Domaine des Baumard Quarts de

Chaume • 22

'08 Quinta do Crasto LBV Port • 10

Warre's Otima 10 year Tawny • 11

Warre's Otima 20 year Tawny • 17

10 Tenuta Polvaro Dulcis • 14

DESSERTS

11

Roasted Peach

osmanthus, funnel cake, lemon

Blueberries & Olive Oil

tahitian vanilla, basil, lavender

Malted Crème Fraîche Ice Cream

pistachio, hazelnut, milk chocolate

Black Raspberry

dark milk chocolate, plum, black sesame

Dark Chocolate Mousse

70% south american cacao, vanilla bean, creamsicle

Goat Milk Cheeses | Prairie Fruit Farms | Illinois

little bloom on the prairie & moonglo

cherry, cauliflower, fennel cracker,

pastry chef Meg Galus

