

# Dinner Menu

## APPETIZER

OYSTERS 3.75 EACH  
fresh shucked with accoutrements

PFENNINGS CARROT 18  
charred carrot, fish sauce aioli, roasted peanuts, torn herbs

SCALLOP CRUDO 28  
verjus dressed scallop, pumpkin seed oil, smoked squash, pickled  
chilies, radish, puffed grains

BEEF CARPACCIO 25  
aged cheddar frisco, pickled apple, brown butter crumb, mustard  
vinaigrette, caraway

FOIE 25  
shaved foie torchon, summer sausage, apple butter, sourdough

STEAKHOUSE FRIES 16  
triple cooked thick cut potatoes, aioli

## SOUP & SALADS

MUSHROOM PANZANELLA 23  
warm croutons, organic mushrooms, Ontario baby greens, crème  
fraîche dressing, roasted garlic, handeck cheese

APPLE & BEET SALAD 18  
pickled beet, candied walnut, cress, chèvre, dill, shallot vinaigrette

LEEK & TRUFFLE SOUP 20  
celery, salted cream, truffle

## ENTRÉE

STEELHEAD TROUT 46  
coal roasted beet, ikura caviar, horseradish hollandaise, baby  
yellow potato

CHICKEN FOR EDNA 35  
pastured chicken, poached and butter fried, milk gravy, potato  
pave, wilted greens

12 HOUR BRAISED SHORT RIB 50  
potato pancake, jus, caramelized onions, charred and pickled  
shallots, burnt leek powder

LEEK GNOCCHI 37  
braised leek, pistachio, crisp kale, gnocchi, brown butter, sage

DRY AGED PORK 50  
40 day aged pork loin, parsnip puree, smoked beurre maître  
d'hôtel, apple, melted cabbage

7 OZ GRASS FED BEEF TENDERLOIN 62  
McIntosh farms beef, pomme puree, sauce périgord

SQUASH 35  
green kabocha squash, gochujang braised mushrooms, fermented  
carrots, chickpeas, puffed grains