

wild plum

JUNE DINNER MENU

\$65 PER PERSON

to start

BITES AND BUBBLES

Rotating Snacks, Glass of St. Hilaire Blanc de Blanc

ADD CAVIAR BUTTER + BREAD • \$10

Idaho Sturgeon Caviar, Irish Salted Butter, Acme Bread

second

ORGANIC MIXED GREEN SALAD

Organic Mixed Greens, Edible Flowers, Lemon, Olive Oil, Parm

third, choose one

IDAHO POTATO GNOCCHI

Housemade Gnocchi, Wild Morels, Fresh Herbs

GRASS-FED BEEF CARPACCIO

Thinly Shaved Grass-Fed Beef, Arugula, Olive Oil, Maldon

MARINATED SHRIMP

Shrimp, Citrus, Celery, Fennel

CACIO E PEPE

Spaghetti, Cracked Pepper, Parmesan

PROSCIUTTO AND PEAS

Marinated Peas, Ricotta, Prosciutto, Mint

PEAS AND CARROTS (V)

Marinated Peas, Carrot "Crema," Vegan Feta, Herb Salad

WEEKLY SPECIAL

Rotating Weekly Special, Limited Availability

main, choose one

BEEF BOURGIGNON

Polenta, Morels, Root Veggies

CIDER-BRAISED CHICKEN THIGHS

Roasted Carrots, Herbed Farro, Peas

FLAT IRON STEAK

Tarragon Salsa Verde, Asparagus, Olive Oil Mashed Potatoes

CAULIFLOWER STEAK (V)

Tarragon Salsa Verde, Herbed Farro, Porcini, Crushed Pistachios

WEEKLY SPECIAL

Rotating Weekly Special, Limited Availability

dessert, choose one

STRAWBERRY RHUBARB COBBLER

HUCKLEBERRY CHEESECAKE

CHOCOLATE MOUSSE (GF)

WEEKLY SPECIAL

wine pairings

ADD \$25 PP

DOMAINE DE FIGUEIRASSE ROSE, 6OZ

Crisp and Bright, Citrusy Acidity, Red Berry Fruit (France)

EVESHAM WOOD PINOT NOIR, 6OZ

Bright Acidity, Cherries, Plums, Spice (Oregon)

KOENIG REISLING ICE WINE, 3OZ

Decadently Sweet, Apricot, Fig, Bright Acidity (Idaho)