



Bramble & Hare

Charcuterie Board \$32

Beef Rillettes, Chicken Pâté, Pork Prosciutto
Local Cheeses, Accoutrements

\$68 3-Course Choice Of:

Appetizers

Spring Onion Soup Cilantro Crème Fraiche*

Stuffed Squash Blossoms Goat cheese, Smoked Prosciutto, Pistachio
Tarator*

Beet Salad Toasted Almonds, Snap Peas, Beets, Elkhorn Asiago*

Salmon Tartare Caper Aioli, Toast Points

Tempura Mushrooms Paprika Aioli, Salsa Verde *

Entrees

Vegetable Spring Roll Asian Hummus, Sesame Beets, Grilled Broccoli, Black
Garlic Cream*

Pan-Seared Salmon Akmolinka, Summer Squash, Asparagus, Beurre Blanc

Duo Of Beef Creamy Polenta, Lime-Cured Radish, Salsa Verde, Spring Onion*

Tunis Lamb Vegetable Couscous, Sauteed Mushrooms, Red Wine Deglazed
Turnips*

Desserts

Chocolate Berry Bowl Brownie Bites, Crème Anglaise, Strawberries

Cheesecake Trifle Vanilla Cheesecake, Berry Compote, Almond Shortbread
Crumble

Caramel Panna Cotta Flourless Chocolate Cake, Pecan Praline Crumble,
Chantilly *

Orange Cake Mascarpone Cream, Orange Supremes in Vanilla Syrup

Executive Chef: Heraclio Garza Silva

Pastry Chef: Anna Ehrenfeucht

A "*" denotes dishes that are Gluten Free—other items can be made gluten free upon
request

Please alert your server to any dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of food borne illness*

