



# Bramble & Hare

## Charcuterie Board \$32

Lamb Terrine, Pork Rillettes, Chicken Pate,  
Local Cheeses, Accoutrements

## \$68 3-course choice of:

### Appetizers

**Butternut Squash Soup** Crème Fraiche, Toasted Pepitas\*

**Pork Green Chili** Gruyere Cheese, Cilantro, Crispy Tortilla\*

**Mediterranean Salad** Almonds, Elkhorn Asiago, Red Onion, Cucumber, Baba Ganoush\*

**Patatas Bravas** Saffron Aioli, Spicy Harissa\*

**Tomato Tart** Squash Puree, Cherry Tomatoes, Grana Padano

**Salted Turnips** Pistachio Tarator, Pickled Onions, Prosciutto\*

### Entrees

**Vegetable Spring Roll** Asian Hummus, Sesame Beets, Sunchokes, Black Garlic Cream\*

**Pan-Seared Salmon** Spaghetti Squash, Braised Leeks, Marinated Tomatoes, Romesco\*

**Chorizo Stuffed Quail** Akmolinka, Pesto, Sauteed Bell Peppers, Summer Squash

**Duo of Beef** Creamy Polenta, Sauteed Mushrooms, Braised Cabbage, Hakurei Turnips\*

### Desserts

**Flourless Chocolate Cake** Butter Pecan Diplomat Cream, Pecan Praline\*

**Carrot Cake** Farm Flour and Carrots, Cream Cheese Mousse, Caramel, Candied Walnuts

**Vanilla Bean Cheesecake** Roasted Caramel Apples, Chantilly, Walnut Pecan Crust\*

**Lemon Poppyseed Cake** Lemon Curd, Mascarpone Mousse, Strawberries

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*

