



Bramble & Hare

Charcuterie Board \$32
Speck, Duck Rillettes, Chorizo Seco,
Local Cheeses, Accoutrements

\$68 3-course choice of:

Appetizers

Chilled Spring Onion Soup Spring Onion Escabeche, Crème Fraiche*

Roasted Brussel Sprouts Pistachio Tarator, Pickled Onions*

Farm Gnocchi White Bolognese, Grana Padano

Spring Salad Strawberries, Goat Cheese, Pecans*

Foie Gras Red Wine Poached Figs, Apple Butter, Tarte Tatin

Spanakopita Harissa Puree, Feta Cheese, Salsa Verde

Twice Baked Potatoes Gribiche, Arugula Salad, Black Garlic Aioli

Entrees

Spring Onion Risotto Deglazed Parsnips, Baby Leeks, Frico*

Pan-Seared Salmon Red Quinoa, Roasted Asparagus, Roasted Cauliflower, Romesco*

Braised Rabbit Leg Creamy Polenta, Red Pepper Crème, Brussels Sprouts, Rutabaga*

Tunis Lamb Samosa-Spiced Potatoes, Saag, Hazel Dell Mushrooms*

Desserts

Carrot Bread Carrot Butter, Whipped Goat Cheese

Raspberry Curd Tart Passionfruit Mousse, Tarragon Crèmeux

Olive Oil Cake Beet Mousse, Orange Caramel, Beet Meringue, Chantilly Cream

Hazelnut Mousse Flourless Chocolate Cake, Caramel Ganache, Praline*

Executive Chef: Heraclio Garza Silva

Pastry Chef: Truly Withorn

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

