

SIDES

Rolls & Herb Butter

Cornbread & Whipped Honey Butter

Housemade Sourdough Focaccia, Herb Butter

Buttermilk Rolls Skillet (1 per table, 12 rolls)

Mac & Cheese

classic

pancetta

truffle

lobster

Honey & Butter Glazed Carrots

Roasted Tri Color Carrots, Dill Pesto, Gammelgarden Skyr

Roasted Brussels Sprouts, Garlic, Honey & Dijon

Charred Brussels Sprouts, Maple & Pancetta

Charred Asparagus, Manchego & Smoked Quail Egg

Lemon Roasted Asparagus

Baked Fennel Bulbs, Highland Cream & Parmesan

Creamy Cheese & Thyme Polenta

Polenta Cake, Sweet Corn & Smoked Feta

Rustic Mashed Potatoes

classic

roasted garlic

asiago

Aligot (classic smooth, extra creamy cheese potatoes)

Roasted Fingerling Potatoes, Garlic & Rosemary

Au Gratin Potatoes

Roasted Smashed Red Potatoes, Asiago & Garlic

Potato Pancake, Pickled Radish, Dill Creme Fraiche

Grilled Seasonal Vegetables with Pesto

Roasted Root Vegetable Hash

Charred Fennel, Farro, Local Corn, Tomato & Smoked Feta

Creamed Native Corn

Risotto

classic parmesan

wild mushroom

roasted squash

asparagus & charred tomato

Wild Rice

Local Squash Gratin

Farro with Feta, Lemon, Charred Tomato Dill

Garlic & Tahini Roasted Broccoli

Spicy Slaw- cabbage, pepperoncini, carrot, cilantro, toasted sunflower seeds

Snap Peas, Cabbage, Charred Broccoli, Black Sesame Seeds, Kimchi Dressing