

# Dinner

## Appetizer

**Roasted Mushrooms** farm egg, pine nut, manchego, marsala\*

**Salmon Tiradito** tangerine, pickled onion, crispy skin, mustard, fresno, black garlic aioli\*

**Bison Bone Marrow** apple relish, pickled onion, aji verde, micro cilantro, baguette

**Fondue** swiss cheese, apple, pickled vegetables, sourdough

**Protein Add Ons** caribou sausage\* 10, 4oz A5 Wagyu\* 75

## Soup and Salad

**Parsnip and Potato Soup** apple, candied walnut, feta, truffle oil

**Chicken Soup** rice, chickpea, cilantro, avocado, fresno

**Beetroot Salad** pickled beetroot, roasted carrot, endive, kale, pecan, parmesan, tahini, maple dressing

**Pear Salad** kale, red wine poached pear, blue cheese, candied pecans, blackberry vinaigrette

**Amangani Caesar Salad** baby romaine lettuce, tempura avocado, sourdough\*

## From the Land

**Roasted Cauliflower** mole rojo, arugula, queso fresco, sesame vinaigrette

**Potato Mile Feuille** morels, fricasse, truffle oil

## From the Sea

**Seared Sea Bass** celeriac puree, winter slaw, remoulade\*

**Idaho Trout** squid hash brown, pickled ginger, garlic butter, n'duja sauce\*

**Ora King Salmon** fennel, leek, creme fraiche, pickled radish, finger limes\*

## From the Pasture

**Chicken Breast** hasselback potato, chanterelles, kale, figs gastrique\*

**Veal Milanese** kale, grilled apple, bosina cheese, apple vinaigrette\*

**Lamb Stroganoff** mushroom, pomme puree, tarragon oil\*

**Bison Wellington** parma ham, mushroom duxelle, spinach, port demi\*

## From the Grill

**Ora King Salmon\*** 6 oz

**Chicken Breast\***

**Ribeye\*** 16 oz

**A5 Wagyu\*** 6 oz

**Bison Tenderloin\***

**Elk T-bone\*** 12 oz

## Accompaniments

**Confit Red Cabbage** apple, blue cheese crumbs

**Roasted Butternut** kale, feta, apple vinaigrette

**Charred Broccolini** squash puree, cashew

**Brussels Sprouts** garlic honey, roe, yogurt

**Pomme Puree** crispy shallot

**Truffle Fries** parmesan, herbs

## Sauces

Chimichurri

Bearnaise

Peppercorn

## Butters

Black Garlic

Herbs Mushroom

Foie Gras

Executive Chef | Manuel Fernandez  
22% service charge will be added to the bill.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.  
Our menus may contain allergens. If you have a food allergy or intolerance, please let our restaurant team know when placing your order.