

# Entrees

(all entrees served with yukon gold whipped potatoes & seasonal vegetable)

## **Pork Osso Bucco (gf)** *(pair with il rosso montalcino)* 38

slow butter cooked, bone in pork shank with a lardon reduction

## **Fourteen Spiced Grilled Rib Eye (gf)** *(pair with cabernet sauvignon)* 40

with fresh farm to table rosemary and a shiitake mushroom demi-glace

## **Free-roam Grilled Chicken Breast (gf)** *(pair chardonnay)* 26

with Chef Mark Hulls signature marinade

## **Pan-Seared North Atlantic Wild Salmon (gf)** *(pair with viognier)* 30

with garlic tarragon and EVOO infusion

## **Pasta Lucia** *(pair with ripasso)* 22

with sundried tomato, spinach, cherry tomato and cream sauce over penne pasta

## **Flammkuchen Flatbread** *(pair with pinot noir)* 15

sour cream, caramelized onions, crispy bacon and baby arugula

## **Cheese Board** 28

Grand cru gruyere reserve, vintage van gogh, buttermilk bleu affinee, mezzaluna fontina, red spruce cheddar with chef hulls choice of accompaniments

## **Salade de Chevre Sharud (gf)** *(pair with any dry rose)* 15

Roasted beet, goat cheese, mandarin oranges, candied walnuts with strawberry vinaigrette