

TRUMMER'S DINNER MENU

FOR DINING ROOM AND PATIO SERVICE

STARTERS

SMOKED SALMON BELLY 14
porcini mushroom dashi, negi scallion, miso

ANSON MILLS CORNBREAD 5
whipped honey butter
**Gluten free available!

KOGINUT SQUASH SOUP 10
goat cheese, brioche, hazelnut dukkah

RENDEZVOUS FARMS MIXED GREENS SALAD 10
lingonberry vinaigrette, shaved radish, croutons, brie cheese

ROTISSERIE BEET SALAD 12
manchego, pistachio, apple cider dressing, nasturtium

ENTRÉES

ROSEDA FARMS PRIME RIB 40
roisserie potatoes, au jus, horseradish cream

CARAMELIZED SUNCHOKE RISOTTO 24
brown butter walnuts, honey crisp apple, sage

ROTISSERIE CHICKEN 24
delicata squash, cipollini onion, braised kale, chicken jus

BRAISED SHORT RIBS 29
creamy polenta, parsnips, charred onion jus

SEARED SCALLOPS 32
kyoto carrots, charred radicchio, poached pear, ginger-pomegranate jus

ROASTED SALMON 29
anson mills farro, turnips, meyer lemon vinaigrette

SIDES

FINGERLING POTATOES 9
roisserie drippings, chives, sea salt

ROTISSERIE HEIRLOOM CARROTS 10
red wine date purée, marcona almonds, fresno chili

TEMPURA MUSHROOMS 9
kimchi mayo, togarashi

SAUTÉED GREENS 7
roasted garlic, lemon, pickled mustard seeds

KID'S MENU - \$12 EACH

ROASTED CHICKEN
honey glazed carrots

PENNE PASTA
butter & parmesan

CHEESEBURGER
hand-cut french fries & ketchup