

# TRUMMER'S DINNER MENU

FOR DINING ROOM AND PATIO SERVICE

## STARTERS

FOIE GRAS TORCHON 20

*apple butter, riesling gelee, cinnamon brioche*

CURED NORWEIGAN SALMON TARTARE 13

*chive crème fraîche, meyer lemon, "everything" bagel crisp*

ANSON MILLS CORNBREAD 5

*whipped honey butter*

CHESTNUT SOUP 10

*celery root, poached pears, lemon creme fraiche*

MIXED GREENS SALAD 10

*honey crisp apple, lingonberry vinaigrette, shaved radish, croutons, robiola*

ROASTED BEET SALAD 12

*manchego, pistachio, apple cider dressing, nasturtium*

AUTUMN OLIVE FARM WHIPPED LARDO 10

*house made ciabatta, crispy pig ear*

## ENTRÉES

ROSEDA FARMS PRIME RIB 40

*roisserie potatoes, au jus, apple-horseradish cream*

ROTISSERIE CHICKEN 24

*acorn squash, cipollini onion, braised kale, chicken jus*

HOUSE MADE CHESTNUT SPATZLE 25

*black trumpet mushroom, leeks, parmigiano*

ROASTED SALMON 29

*Anson mills farro, sunchoke, meyer lemon vinaigrette*

KIMCHI MARINATED MONKFISH 29

*shellfish broth, cranberry beans, charred cabbage, negi scallion*

ROASTED ROHAN DUCK 32

*leg confit stuffing, heirloom carrot, ginger-pomegranate jus*

## SIDES

FINGERLING POTATOES 9

*roisserie drippings, chives, sea salt*

ROTISSERIE HEIRLOOM CARROTS 10

*red wine date purée, marcona almonds, fresno chili*

TEMPURA DELICATA SQUASH 9

*togarashi, kimchi mayo*

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*