

COTTAGE MENU \$85 pp

Warm Rolls + Butter \$8

Thyme + Pink Peppercorn Butter



Prosciutto Croquetas \$6

With Prosciutto and Parmesan



Olives + Almonds \$6

(GF, Vegan)

FIRST COURSE

CAESAR SALAD

*Baby Lettuces, Caesar, Focaccia Crumbs, Parmesan. *Contains Raw Egg Yolk**

ROASTED BEETS + RICOTTA

Roasted Beets, House Ricotta, Fresh Citrus, Hazelnuts, Mint (GF, Vegan Option)

BEEF CARPACCIO

Thinly Sliced Malheur Grass-Fed Beef, Lemon Aioli, Pickled Shallots, Herbs (GF)

SHAVED BRUSSELS SPROUTS

With Grapes, Roasted Peanuts, Chili Paste, Meyer Lemon (GF, Vegan)

ENTREE

HANGAR STEAK

Hangar Steak (Medium Rare) with Mashed Potatoes, Au Poivre Sauce and Winter Veggies (GF)

HALF CORNISH GAME HEN

With Mushroom Risotto and Winter Vegetables (GF)

STRACOTTO

Red Wine Braised Italian Pot Roast with Winter Veggies and Organic Polenta (GF)

ROASTED MAITAKE

Maitake Mushroom, Farro, Braised Fennel, Roasted Almonds, Salsa Verde (Vegan)



SECOND COURSE

BOLOGNESE

Housemade Fettuccine Bolognese with Parmesan (GF Available)

RICOTTA RAVIOLI

Housemade Ricotta Ravioli, Housemade Pancetta, Butternut + Sage Butter

POTATO GNOCCHI

With Mushrooms, Truffle Oil, Fresh Herbs, Parm (Vegan Avail.)

WINTER VEGGIE STEW

With Parsnip, Fennel, Carrot, Celeriac, White Beans, Broth (GF, Vegan)

DESSERT

CHEESECAKE

NY-Style Cheesecake with Blackberry Puree

CHOCOLATE TART

Vegan Chocolate Coconut Tart with Oat Crumble and Whipped Coconut Cream (GF, Vegan)

LEMON TART

With Creme Fraîche and Powdered Sugar

