



DINNER MENU

all items available à la carte

• to start •

YELLOWTAIL "NIGIRI"* 16

compressed melon, green gazpacho, tamanishiki rice, tobiko, kabayaki pearl, basil

SPRING PEA CROQUETTE 14

mint-basil yogurt, roth buttermilk blue, cucumber, onion, pea tendrils, citrus-strawberry salad

WALL GREENS 12

tomato, radish, caprini feta, giardiniera, torn crouton, oregano vinaigrette

SCALLOP CHOWDER 16

spiced pork belly, celery leaf, mustard seed, yukon potato

DUCK CONFIT DUMPLING 16

aromatic broth, radish, serrano, lemon oil, basil, mint, cilantro, charred scallion

• main •

"CACIO E PEPE"

CAPALETTI 28

tulip tree trillium, broccoli, pecorino, black pepper, lemon

TULIP TREE CREAMERY-ZIONSVILLE, IN

HALIBUT 36

ginger kabayaki, hakurei turnip, charred brussels + shishito pepper, baby carrot, cilantro

ALASKA, USA

NY STRIPLOIN 38

brussels leaves, fingerling potato, roasted mushroom, breast of pork, black truffle gnocchi, demi

FISCHER FARMS-JASPER, IN

CHICKEN 30

yukon potato puree, asparagus, confit tomato, chicken jus, lemon balm

MILLER POULTRY-ORLAND, IN

• dessert •

WHITE CHOCOLATE SEMIFREDDO 11

strawberry mousse, rhubarb ribbons, white chocolate powder, macerated strawberry + rhubarb, basil

CHOCOLATE BOMBE 11

orange-milk chocolate mousse, whiskey caramel, candied orange, chocolate crumble, luxardo cherry

RICOTTA DOUGHNUTS 11

bourbon maple glaze, candied bacon, maple cream, brown butter ice cream

FOUR COURSES - 65 PER PERSON
THREE COURSES - 55 PER PERSON

*Consuming raw or undercooked food increases chance of foodborne illness.