

frenchish

menu additions

roasted squash **soup**^(gf)
browned butter & sage 6.

shaved salt-cured **foie gras**^(gf)
arugula, red currants & candied hazelnuts 20.

roasted **sunchokes**^(gf)
kale, toasted sunflower seeds & petit basque cheese 10.

dunhill ranch **lamb burger**
creamy feta, grilled onions & arugula 20.

humpday hatch green chile **cheeseburger** 12.

roasted 2-bone **rack of venison**^(gf)
sweet potato purée & chipotle butter 35.

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cappuccino custard^(gf), whipped cream 8.

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ask about additonal wines & limited-release **la cumbre beers**

fromage à trois

camembert^(c) + toasted & crumbled hazelnuts

kanaal^(c) + candied figs

blue d'auvergne^(c) + tomato jam