



FALL DINNER MENU

SMALL

SOUP DU JOUR	10
ROASTED CARROT sumac eggplant raita carrot top salsa verde	8
BEETS BY JAY Apple Hill Farm asian pear peach vinaigrette burrata hazelnut arugula	12
KALE CAESAR Tuscan kale lemon zest herbed breadcrumb Grana Padano	13
BEEF TARTARE Carman Ranch beef tenderloin 63-degree egg pickled mustard seed	18
PENN COVE MUSSEL * white wine garlic shallot	19
CHARCUTERIE chef's selection artisan meat and cheese	23

MAIN

FRESH PASTA seasonal preparation	MP
MONO INN BURGER * foie gras truffle aioli bacon white cheddar onion jam handcut fries	23
PORK CHEEK Apple Hill Farm apple winter squash polenta pumpkin seed gremolata	27
SEA SCALLOP brassica hazelnut romesco pimenton cuttlefish ink	37
DUCK BREAST * Apple Hill Farm pear mostarda parsnip root vegetable	35
STRIP STEAK * 12 oz Durham Ranch Wagyu NY duck fat heirloom potato foie butter	41
WHITE MOUNTAIN RANCH BISON Moroccan spiced bison carrot Hansen tomato jam couscous	39

SIDE

FRENCH FRIES	5
POLENTA	6
SEASONAL VEGETABLES	7

DATE:

11/1/21

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness*