



SPRING DINNER MENU

SMALL

BREAD AND BUTTER	selection of house breads salted butter	6
SOUP DU JOUR	daily selection	8
BEETS BY JAY	pear gorgonzola pistachio pickled rhubarb	12
PANZANELLA	compressed watermelon feta pepita mint rhubarb vinaigrette	14
MUSHROOM BRUSCHETTA	house ricotta seasonal mushroom crostini	16
WHITE MOUNTAIN RANCH BISON MEATBALL	Suppa Family Farms arrabiata polenta	17
STEAK TARTARE *	63-degree egg pickled mustard seed ikura caviar	18
HAMACHI CRUDO *	cherry blossom ponzu avocado wasabi greens	19

MAIN

MONO INN BURGER *	torchon truffle aioli bacon white cheddar onion jam handcut fries	23
GNOCCHI	seasonal mushroom fava bean truffle cream spinach	26
OREGON LAMB *	Moroccan spiced lamb green garlic hummus spring vegetable pita	31
PORK TENDERLOIN AL PASTOR	corn hash mole salsa macha	34
KING SALMON CONFIT *	English pea puree morel fava bean ikura caviar	38
FILET *	potato puree asparagus roasted carrot mushroom torchon butter demi	44

DATE:

5/13/22

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*