

# 801

## CRAFT KITCHEN & SPIRITS

---

### APPETIZER

---

#### HEIRLOOM CARROTS & BRUSSEL SPROUTS

*SRIRACHA HONEY, PEPITAS... \$14*

#### MEATS & CHEESE BOARD

*3 CURED MEATS, 3 ARTISAN CHEESES, FIG JAM, PITA CHIPS, CANDIED WALNUTS... \$25*

#### ITALIAN FLATBREAD

*PROSCIUTTO, MOZZARELLA, ROASTED RED PEPPERS, BALSAMIC GLAZE... \$18*

#### BUTCHER BACON

*SWEET & SPICY... \$18*

#### SUNDRIED TOMATO & SPINACH RISOTTO

*CREAMY RISOTTO WITH SUNDRIED TOMATOES AND SPINACH... \$12*

#### SARAH'S SALAD

*ARUGULA, TOASTED PISTACHIOS, RED GRAPES, GRATED ASIAGO CHEESE, POPPY SEED DRESSING... \$14*

#### CAESAR SALAD

*ROMAINE, CROUTONS, PARMESAN, CLASSIC CAESAR DRESSING... \$13*

---

### MAIN COURSE

---

#### PAN SEARED HALIBUT

*POLENTA, SAUTEED CORN, LEEKS, PANCETTA WITH GARLIC HERB OIL... \$32*

#### VEGETARIAN EMPANADAS (2)

*FIRE-ROASTED CORN, BLACK BEANS, PEPPER CREMA... \$15*

#### PORK MILANESE

*ARUGULA, DIJON VINAIGRETTE TOPPED WITH BLISTERED TOMATOES, GARLIC, BASIL... \$22*

#### SEARED SCALLOPS

*ROMESCO, BELUGA LENTILS WITH TOASTED ALMONDS AND SCALLIONS... \$32*

#### BISON PAPPARDELLE PASTA

*MUSHROOMS, COGNAC CREAM SAUCE... \$26*

#### FRENCHED CHICKEN BREAST

*BUTTERNUT SQUASH PURÉE GARNISHED WITH SAUSAGE, CRANBERRIES AND KALE  
FINISHED WITH DIJON SAUCE AND CORNBREAD CRUMBLED ... \$24*

#### HEIRLOOM CARROTS & BRUSSEL SPROUTS

*SRIRACHA HONEY, PEPITAS... \$22*

#### SLOW BRAISED SHORT RIB

*BONE IN SHORT RIB WITH BARLEY RISOTTO AND BALSAMIC FIG SAUCE... \$30*

#### GRASS-FED VEAL CHOP

*PAN SEARED VEAL WITH CANNELLINI BEANS, PANCETTA, KALE AND TOMATOES... \$32*