

# THE RAMSPECK

## SEATED + SERVED MENU

### GREENS

**HARVEST SALAD** local greens, roasted beets, spiced carrots, goat cheese & pistachio. served with a pomegranate balsamic vinaigrette - (gf/ve)

**BUTTER LETTUCE SALAD** mixed butter greens - sun gold tomatoes - english cucumbers - shaved red onions - toasted hazelnut meal - shaved manchego - served with avocado dill vinaigrette

**BEET MEDLEY (GF)** braised red and golden beets - rocket - herb oil - feta - toasted pecans - chives & glass onions

### ENTRÉES

**KARASHI SHORT RIB (GF)** braised short rib - karashi mustard soy glaze - served over grilled asparagus and roasted carrot purée  
*+ Market Price*

**ROSEMARY INFUSED BRISKET (GF)** ~ served over creamed grits, confit tomatoes & shallots, with smoked collard greens

**CHICKEN CONFIT (GF)** slow-n-low bone-in chicken - roasted garlic & herbs - served in lemon cream broth with seasonal vegetables & cipollini onions

**SMOKED PEKIN DUCK (GF)** smoked pekin duck breast seared in brown butter - served with wilted greens & butter poached petite potatoes - finished in a sherry-mustard seed gastrique

**WHISKEY SCALLOPS (GF)** pan seared diver scallops with whiskey cream sauce, served over pecorino polenta & winter peas  
*+ Market Price*

**BROWN BUTTER TROUT (GF)** pan seared rainbow trout - roasted apple radish - served over spiced carrot purée - dressed in sage brown butter

**LAMB RAGU** braised lamb shank - served over fresh made pappardelle with san marzano tomato gravy - shaved fromage

**SOUS VIDE PORK CHOP** pork ribeye smothered in guajillo gravy - served with blistered peppers and cotija papas

**FILET MIGNON (GF)** american aged filet mignon - plum demi - served with pan fried shiitakes & kelettes  
*+ Market Price*