

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

WAGYU MIGNON (GF) american wagyu filet mignon - plum demi - served with pan fried shiitakes & kelettes

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

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