

TULLIBEE

DINNER

Sourdough 6
cultured butter | potted cheese

Lefse 16
cottage cheese | lamb shoulder | mint

Lettuces 11
buttermilk | rye | horseradish

Salad of Curly Roots 12
root vegetables | preserved mushroom | curry

Thick Cut Bacon 12
red vein sorrel | radish | orange

Salmon 24 ◊
baby carrots | cauliflower puree

Halibut 32
english peas | ramp pesto

Wild Acres Duck 30 ◊
sauce of grilled bones | confit duck | cabbage

Wild Acres Half Chicken 21
wild rice | pine nut | jus

Grilled King Oyster Mushroom 23
farro | breakfast radishes | pea tendrils

RESERVE *limited availability*

TC Farms Pork Loin 25 ◊
arugula | watercress | apples

Lamb Sausage 20
walnut gremolata

Highland Beef Tartare 15 ◊
radish | crumbs | garlic crème fraiche

Lamb Tartare 15 ◊
smoked yogurt | watercress | ginger

East Coast Oysters 10 ◊
horseradish | cocktail | mignonette

Grilled Asparagus 9
confit garlic | citrus | cashew

Crispy Potatoes 11
gouda | dijonnaise

Charred Red Cabbage 11
bread crumb | black garlic | radish

Honey-glazed Mushrooms 10
puffed wild rice | sesame

Peterson Denver Steak 33 ◊
daikon | anchovy

Peterson Tri-tip 30 ◊
kohlrabi | anchovy

Peterson Chuck Eye 45 ◊
caramelized pearl onions