



THE GREY PLUME

May 14, 2012

FIRST PLATES

CHARCUTERIE BOARD (SERVES 2-3)

house-made charcuterie | artisan cheese | whole grain mustard

17

(Addition . . . foie gras torchon | 10)

SANDERS FARM'S RABBIT

green garlic | nebraska black walnut & pecan | preserved raspberry

11

DAY BOAT SCALLOPS

pixie tangerine | mizuna | ricotta gnocchi

17

BEEF TARTARE

pickled vegetables | accoutrements

14

DUCK FAT FRIES

farm fresh egg | aioli

8

(Substitution duck egg 2 | goose egg 4)

SOUP OR SALAD

CHILLED SPRING LETTUCE SOUP

seasonal garnish

8

SHADOWBROOK FARM'S SPRING GREENS SALAD

meyer lemon | rosa maria | pickled sweet corn

8

MAIN PLATES

PACIFIC LINE-CAUGHT HALIBUT

smoked cauliflower | oyster mushroom | rhubarb | crème fraiche spätzle

32

TD NICHE PORK

leg | pork belly | fiddlehead fern | pickled carrot | radish

25

MAJINOLA FARM'S WAGYU BEEF

asparagus | heirloom potato | kumquat | tongue | lovage
collar | 28 strip loin | 38

PERFECT "10" RANCH BISON RIBEYE CHOP

roasted potatoes | vegetables

serves 3-4 | MP

PLUM CREEK FARM'S CHICKEN ROULADE

leg | cylindra beet | wild garlic | potato gnocchi | shiitake mushroom

24

CELERIAC AGNOLOTTI

ramps | chevre | fennel

22

THE GREY PLUME BURGER

caramelized onion | house-made buttermilk cheese | dijon

16

(Additions . . . egg 2 | seared foie gras 15)