



THE PARLOUR DINNER

Clean Fare. Wild Spirits. Always Gluten-Free

BITES

Charcuterie 24

Curated Selection of Cured Meats,
Gourmet Cheeses, Gluten Free Toast

(N) (D)

Oysters Twain 24

Raw with Miso Edamame Sauce
Asian Pear, Pickled Shallot, Fresh Herbs

(D)

Hummus Plate 15

Lemon, Edamame Hummus,
Olive Tapenade & Vegetable Crudité

Salmon Pastrami 20

Edamame Hummus, Lemon Gel, Hot Honey,
Pomegranate Seeds, Pea Shoots

SHARED

Wild Moon Lavender Ricotta Toast 16

Pistachio, Roasted Beets,
Pickled Shallots, Honey

(N) (D) (A)

Seasonal Ricotta Toast 18

Asparagus, Roasted Mushrooms,
Spiced Marcona Almonds, Pomegranate, Hot Honey

(N) (D)

Shrimp Avocado Toast 24

Guacamole, Seared Shrimp, Jalapeno Gastrique,
Harissa Spice, Arugula

(S)

Crab Cake Latkes 25

Sweet Pea Puree' & Horseradish Cream,
Seasoned Almonds

(S) (N) (D)

Berbere Cauliflower 18

Hummus, Pomegranate, Toun

(V)

Roasted Leek 21

Wild Moon Lavender Lemon Emulsion, Orange Segments,
Candied Walnuts, Pistachios, Cilantro

(V) (N)

Potatoes Romesco 15

Green Goddess

(V) (N)

(V)

VEGAN

(N)

NUTS

(S)

SHELLFISH

(D)

DAIRY

(A)

ALCOHOL

100% Gluten Free Menu. Consuming Raw Or Undercooked Meats May Increase Your Risk of Foodborne Illness,
Especially if you have Certain Medical Conditions. Please Notify Your Server Of Any Allergies

SALADS

Asian Pear 16

Beets, Fennel, Pistachio,
Asian Pear & Ginger Vinaigrette

(V)

The Caesar 17

Romaine, Grana Padano, Parmesan Crisps,
Caesar Dressing

(D)

Spinach Strawberry Burrata 18

Strawberries, Cucumber,
Burrata, Pine Nuts, Pickled Rhubarb,
Red Onion, Strawberry Yogurt Vinaigrette

(N) (D)

Chilled Asparagus 21

Mesclun Greens, White Asparagus Puree, Cucumber,
Radish, Asparagus, Spiced Marcona Almonds,
Orange Segments, Apricot Vinaigrette

(V) (N)

Add Protein:

Goat Cheese 3, Hummus 6, Prosciutto 8,
Chicken 12, Shrimp 13, Catch of the Day MP, Lamb 20, Steak 20

ENTREES

Roasted Rutabaga 28

Sweet & Smoky Roasted Rutabaga,
Basil Mashed Potatoes, Carrots, Mushrooms

(V)

Pan Roasted Chicken 30

Sweet Pea Risotto, Asparagus, Parmesan

(D)

Catch of the Day MP

Pan Seared Seasonal Fish, Mushroom Miso Broth,
Braised Bok Choy, Mushrooms, Kale, Pea Shoots

(D)

Rack of Lamb 48

Half Rack of Lamb, Wild Moon Rose Raspberry Gastrique,
Spinach, Potato, Asparagus & Scallions

Flank Steak 38 | Prime NY Strip 65

Polenta Cake, Creamed Leeks, Broccolini,
Housemade Steak Sauce

(D)

SIDES

Grilled Asparagus 8 ~ Roasted Mushrooms 10

Berbere Cauliflower 10 ~ Potatoes Romesco 9

Basil Mashed Potatoes 9

