

KANU

FIRST COURSE

Mushroom Crème Soup GF, V

Wild Mushrooms, Truffle Crème Fraîche, Fresh Herbs

12

Chardonnay, Chevalier, Loire Valley, 2017, France 11

Wood Oven Venison Ragoût GF

Acorn Squash, Cranberries, Chestnuts

16

Zinfandel, Ancient Peaks, Paso Robles, 2015, CA 12

Autumn Spinach & Pears GF

Pears, Bacon Lardon, Spiced Walnuts,

Chèvre, Apple Balsamic Vinegar

16

Sauvignon Blanc, Mount Nelson, Marlborough, 2017, NZ, 13

Butternut Squash GF, V

Mache, Ricotta Salata, Sage-Hazelnut Vinaigrette

13

Rose, Finca Wolffer, Mendoza, 2018, Argentina 12

House Caesar Salad Available Upon Request

SECOND COURSE

Wood Finished Pork Belly GF

Roasted Fennel, Local Maple, NY Apple

17

Prosecco, Sorelle Bronca, Extra Dry, NV, Valdobbiadene, Italy 12

Butter-Poached Lobster GF

Celery Root, Winter Truffle, Rice Puff

19

Chardonnay, The Hess Collection, Napa Valley, 2016, CA 14

Warm Beetroot GF, V

Beet Greens, Bleu Cheese, Arugula

16

Riesling, Boundary Breaks, Finger Lakes, 2016, NY 11

Braised Bison Short Rib GF

Potato Espuma, Oyster Mushrooms, Broccoli Rabe, Au Jus

20

Malbec, Graffito, Mendoza, 2016, Argentina 13

Executive Chef – Joshua Cunningham
Executive Sous Chef – Matthew DeCicco
Sous Chef – Ashena Molborn

THIRD COURSE:

Nutmeg Roasted Pheasant GF

Chestnuts, NY Apple, Cabbage, Potatoes, Calvados Cream

46

Pinot Grigio, Tramin, Trentino-Alto Adige, 2017, Italy 13

Grilled Donahue Farms Beef Tenderloin GF

Fingerlings, Baby Carrots, Leeks, Black Garlic

40

Cabernet Sauvignon, Catena, Mendoza, 2015, Argentina 14

Hazelnut and Cacao Venison Loin GF

Parsnip, Sweet Potato, Beet Greens, Pear Demi

38

Pinot Noir, Stafford Hill, "Holloran", Willamette Valley, 2016, OR 14

Wood Fired Scallops GF

Pancetta, Baby Brussel Sprouts, Pumpkin Grits, Herbed Beurre Monté

33

Sauvignon Blanc, Mount Nelson, Marlborough, 2017, NZ 13

Broiled Arctic Char GF

Black Trumpet Mushrooms, Butternut Squash, Fennel, Apple Butter

37

Chardonnay, The Hess Collection, Napa Valley, 2016, CA 14

Vegetarian Pastries v

Sweet Potato, Lentil, Onion, Rosemary Chimichurri

28

Rose, Finca Wolffer, Mendoza, 2018, Argentina 12

Many selections can be made Gluten-Free or Vegetarian. Ask your server for availability.

Executive Chef – Joshua Cunningham

Executive Sous Chef – Matthew DeCicco

Sous Chef – Ashena Molborn

For your convenience, gratuity may be added to parties of six or more and checks that are split

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks

Prices and vintages of our wine selections are subject to change

