

## STARTERS

### LA BREA BREAD BOULE \$8

lemon parsley butter

### CHARCUTERIE BOARD \$19/\$29

artisan meats & cheeses, nuts & spreads,  
toasted baguette

### PUMPKIN GNOCCHI \$18

ricotta, pumpkin, spinach, brown butter,  
fried sage, balsamic reduction

### THAI RED CURRY CLAMS \$19

coconut broth, lemongrass, galangal,  
fresno chili, cilantro, toasted baguette

### DELICATA SQUASH TACOS \$18

kale, onion, avocado, pomegranate arils,  
pumpkin-chili cashew cream, cilantro

### FONTINA ON FIRE \$17

fontina & jack cheese, bourbon, honey crisp apples,  
toasted pecans, chili honey, baguette

## SOUP + SALAD

*add chicken \$4 add salmon \$8 add prawns \$7*

### FRENCH ONION SOUP \$10

classically prepared, melted gruyere,  
toasted baguette,

### NAKOMA HOUSE SALAD \$11/\$7

baby mixed greens, cherry tomatoes,  
cucumber, radish, spun carrots, balsamic

### CALIFORNIA CAESAR \$13/\$9

romaine hearts, kale, sunflower seeds,  
parmesan, housemade croutons,  
lemon caesar

### PEARS + POMEGRANATES + PEPITAS \$14

arugula, crimson pears, chili honey pepitas,  
maple mustard vinaigrette,  
manchego crisp

## MOUNTAIN ENTREES

### ESPRESSO RUBBED FLAT IRON STEAK \$42

espresso salt & grounds, angus beef flat iron, hot honey glazed rainbow carrots,  
vintage white cheddar gratin

### BRICK CHICKEN \$38

mary's chicken, pappardelle pasta, basil cream, sun dried tomatoes, spinach,  
shaved cremini mushrooms, lemon artichoke pesto

### MAPLE FARMS DUCK BREAST \$40

provincial style great northern beans, braised winter greens, cherry wine reduction,  
orange & marcona almonds

## MODERN ENTREES

### DURHAM RANCH ELK \$52

juniper rubbed tenderloin, housemade labneh, blackberry port reduction,  
cacao peanut crumble, rosemary smashed potato

### SESAME CRUSTED SCALLOPS \$44

baby bok choy & shitake sauté, black wild rice, miso mirin butter broth

### ROASTED SPAGHETTI SQUASH \$32

french lentil bolognese, macadamia nut ricotta, fried basil

*For parties of 6 or more there will be a 20% gratuity added.*