

## BEGINNINGS

### **ROASTED HALIBUT**

**CHANTERELLE RAVIOLINI • FIDDLEHEAD FERNS • BROWN BUTTER POWDER  
FINE HERBS SAUCE**

17/34.

### **NOVA SCOTIA LOBSTER CANELLONI**

**AVOCADO • SALSIFY GINGER PUREE • PICKLED HEARTS OF PALM • CUCUMBER BLOOM**

19.

### **VANILLA SCENTED TUNA & CITUS SWEET SHRIMP TARTARE DUET**

**COMPRESSED MELON TRIO • PEA TENDRILS**

17.

### **PAN SEARED FOIE GRAS**

**CINNAMON BRIOCHE • BING CHERRY COULIS • TOASTED HAZELNUTS • MICRO MUSTARD**

25.

### **BRAISED VEAL CHEEKS & CRISPY SWEETBREAD**

**PORCINI TOMATO RAGOUT • STINGING NETTLES • BABY CARROT • ENGLISH PEAS**

17.

### **BUFFALO CARPACCIO**

**SPRING GARLIC PANNA COTTA • WILD FLOWERS • TOASTED BARLEY • FAVA BEANS • CUCUMBER**

17.

### **SUMMER TRUFFLE CONSOMME**

**PHEASANT AGNOLOTTI • ROMANESCO • BLACK PEPPER CRÈME FRAICHE • BABY ARTICHOKE**

17.

### **TRIO OF SALADS**

**ROMAINE WITH WHITE ANCHOVY • OAK LEAF WITH YOGURT • LOLLA ROSSA WITH STRAWBERRY- RHUBARB**

14.

### **MARINATED ARTICHOKE**

**ROASTED RED PEPPER • NICOISE OLIVES • BASIL • AGED BALSAMIC VINEGAR • PURSLANE**

16.

*BEGINNINGS*

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