



## FIRST

**FOIE GRAS** 34  
beet reduction, brioche

**MUSHROOM FREGOLA** 16  
local mushroom, parmesan,  
butternut squash, sage

**PORK BELLY** 20  
quail egg, maple, mustard, greens

**PRIMLAND GREEN SALAD** 14  
duck egg, pork belly, red onion,  
avocado, mustard vinaigrette

**APPLE SALAD** 14  
mixed greens, mountain rose,  
asher blue, pear, praline, honey walnut

**POTATO SOUP** 14  
leek, bacon, lemon

## MAIN

**BEEF TENDERLOIN** 57  
potato gratin, baby vegetables,  
burgundy demi-glace

**STRIPED BASS** 48  
beet reduction , asian pear, kale, walnuts,  
oyster mushroom

**SCALLOP** 48  
bacon dashi, fennel agro dolce, turnips  
salmon roe, cauliflower

**LAMB** 57  
pomegranate, confit leeks, caraway carrots,  
morel, english pea, popped sorghum

**ELK** 64  
farro verde, baby beet, sherry,  
sea island red pea, shitake

**VEAL CHOP** 58  
butternut squash, ice spinach, demi,  
parsnip, chanterelle

**TAGLIATELLE** 30  
chanterelle, porcini, sundried tomato,  
basil, reggiano

All items are gluten free except for our lodge-made pasta and breads

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness