

TULLIBEE

DINNER

BROD

Sourdough 6

cultured butter | potted cheese

Potato Flatbread 9

cured egg | sour cream | herring roe | chives

SHAREABLE

Koltboard 16

seeded rye bread | mustard | pickles

Celeriac 14

brown cheese | pork jus | horseradish

Lettuces 10

buttermilk | rye | horseradish

Boiled Potatoes 9

burnt cream | gouda | lovage

Broccolini 11

gruyere | hazelnut

RESERVE

Slice of Aged Elk leg 11

cranberry | mustards

Wild Acres Duck 30

buttered turnips | sauce of grilled bones

Bison Bone Marrow 18

winter peas | fermented peppers

Matured Organic Beef Ribeye 42/per person

potato pave | mizuna

Salad of Curly Roots 12

root vegetables | preserved mushroom | curry

Meatball Soup 12/19

duck meatballs | kohlrabi | charred scallion oil

Creamed Spinach 16

curried egg | smoked trout roe | malt

Tartare of Beef 16

sunchoke | crumbs | watercress

Norwegian Cod 25

parsnip | mace | dried scallop

Sturgeon 29

pine mushroom | chicken jus

Red Wattle Pork 25

whiskey | dill | cauliflower

Young Chicken 28

egg yolk fudge rice | smoky carrots | pickled onions

GN 11.17.16