

RIVERSIDE EXPERIENCE

ALL COURSES SERVED FAMILY-STYLE

BISON TARTARE Manchego, Capers, Pickled Chiles, Grilled Bread

SEA SCALLOPS {GF}

Crispy Pancetta,
Truffle Creamed Corn,
Melted Leeks

OR

MINI POT ROAST {GF}

Braised Beef Cheek,
Celery Root Purée, Broccoli
Gremolata, Crispy Garlic

BLACK KALE {V} Pecorino, Smoked Almonds, Meyer Lemon, Rye Breadcrumbs

RIVERSIDE FRIED CHICKEN

Herb Brine, Crispy ½ Chicken,
Housemade Dill Pickles
(IT'S AN OZARK TRADITION)

AND

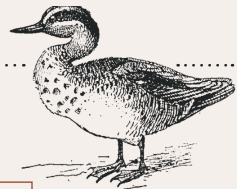
SWEET POTATOES {V/GF}

Black Walnut, Fried Sage,
Smoked Maple Syrup,
Crème Fraîche



ROSEMARY POUND CAKE

Brown Butter Griddled,
Lemon Chamomile Ice Cream



FOR TWO GUESTS • \$65 PER PERSON

FOUR COURSE WINE PAIRING • \$20 PER PERSON