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THE GARRISON EXPERIENCE

AMUSE-BOUCHE

a gift from the chef to start your experience

APPETIZER

dogwood canyon bison tartare
manchego, capers, grilled bread

SOUP

cannellini bean & beet borscht
beets, crispy kale, caraway

SALAD

spinach & pomegranate
spiced pepitas, apples, purple carrots, balsamic vinaigrette
— or —
caesar salad
anchovies, pecorino cheese, cured egg yolk

SEAFOOD DISH

red snapper
citrus braised fennel, seafood brodo
— or —
lobster risotto (*additional \$7*)
acidulated butternut squash, chives

INTERMEZZO

to rejuvenate, refresh and reset palate

BEEF DISH

48-hour braised short rib
— or —
black garlic crusted filet (*additional \$9*)
— *beef entrées served with* —
*brown butter parsnips, pickled cipollini onions,
salt & herb roasted fingerlings potatoes, port wine au jus*

DESSERT

tiramisu

PAIRED LIBATIONS +\$62

Elevate your experience with a premium wine and cocktail pairing thoughtfully selected by our sommelier to complement four selected courses.