**STARTER PLATES**

- **Belgian Endive and Potato-Leek Soup**
  celery and apple salad, lemon agrumato
- **Asian Pear, Arugula, Watercress and Nasturtium Greens Salad**
  poached baby beets, tempura maitake mushroom, togarashi hazelnuts, grana padano, honey-miso dressing
- **Togarashi Shrimp Toast**
  pickled japanese eggplant salad
- **Tomato and Mozzarella Flatbread**
  strawberry tomato jam, arugula, fennel pico, pesto
- **Grilled Spanish Octopus**
  roasted fennel, potatoes, oil-cured olives, herb salad, lemon citronette, olive lavosh
- **Ibis Bakery Grilled Bread**
  wild chestnut honey butter
- **Grilled Swordfish, Calamari, and Octopus Salad**
  marinated mussels, lima beans, gordal olives, red onions, lemon agrumato, parsley, mixed fall chicories, roasted red pepper aioli, crostini
- **Steamed Littleneck Clams**
  crispy pork belly, manhattan chowder, roasted mokum carrots, fresh herb salad
- **Charred Romaine and Broccolini Caesar Salad**
  crispy kale and spiced chickpeas, olive oil-poached potatoes, grana padano, white anchovy-caper vinaigrette
- **Seared Carpaccio of Lamb**
  grilled figs, watercress, sorrel aïoli, gremolata of walnut, moroccan olive, lemon, and rosemary, pinedcone syrup

**PLATES WITH PASTA**

- **Beetroot Torchio**
  blood orange ricotta, pistachio, rosemary brown butter, radish
- **Buckwheat Papparadelle with Charred Pumpkin and Cabbage**
  caramelized onion sauce, dill, pomegranate seeds, fontina val d’astia
- **Grilled Lobster Tail Tagliatelle**
  heirloom tomatoes and basil chimichurri butter sauce, corn crumble
- **Garganelli with Rabbit and Moroccan Olives**
  braised fennel and carrots, absinthe butter, tarragon gremolata

**MAIN PLATES**

- **Crispy Salt and Pepper Whole Fried Fish**
  lime butter, steamed bamboo rice, kimchi bok choy and brussels sprouts
- **Fig and Whole Grain Mustard Glazed Black Cod**
  fingerling potato and cauliflower smash, chanterelles, carrot puree, crispy rosemary
- **Fried Purple Potato and Black Radish with Watermelon Pico**
  toasted oat pilaf, whipped oat cream, harissa spiced almonds
- **Crisy Skin Half Amish Chicken**
  roasted potatoes and radishes, baby artichoke, frisée, and mustard greens salad, oven-dried tomato vinaigrette, roasted garlic aioli
- **Spinach, Artichoke, and Cottonwood River Aged Cheddar Grilled Cheese**
  griddled on farm bread with porcini-garlic jam, 1900 house salad
- **Roasted Rack of Lamb**
  boneless, with tagine of slow cooked lamb shoulder, chickpeas, gordal olives, and apricot, celery root skordalia, crispy prosciutto
- **Slow-Cooked Short Rib of Beef**
  sweet corn, edamame, and black-eyed pea succotash, blistered shishitos and grilled fairytale eggplant, soy ginger glaze, crispy onions
- **Autumn Risotto with Caramelized Scallopis**
  acorn squash, apple, and parmesan, roasted oyster mushrooms, spiced pine nuts, shaved fresh matsutakes, chanterelle crema
- **Grilled Blackberry Quail**
  chickpea polenta frittelle, onion ash montrachet cheese, watercress, watermelon radish, blackberries, and lime citronette

---

**THE
Restaurant
AT 1900

Linda Duerr – Executive Chef
Keith Goldman – General Manager

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