



## APRÈS

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### **ELK TARTARE • 29**

huckleberries, puffed rice, Marcona almonds,  
lemon oil • DF

### **MUSHROOM STRUDEL • 19**

chevre mousse, baby kale, balsamic reduction • V

### **CRISPY CALAMARI • 19**

blistered shishito, banana peppers, curry aioli • GF, DF

### **DUCK CONFIT BRANDADE • 21**

soft poached egg, arugula, lingonberries, natural jus • GF

### **ROCK SHRIMP & CRAB GRATIN • 26**

Rock shrimp and lump crab, saffron soubise,  
dauphine potato, crostini

### **TOMATO AQUAVIT BISQUE • 12**

chives, vanilla, sunchoke • GF, V

### **SOUP DUJOUR • 15**

chef's signature selection

*All menu items were processed in a kitchen that also processes wheat.  
If you have any dietary restrictions, allergies or requests, please let your server know*