

# doetail

— february —

## appetizers

grilled bluefoot mushrooms, salsify, jicama, minted watercress juice

ahi tuna crudo, radish salad, blood orange, hazelnuts

soft poached egg, smoked duck, artichokes, chestnuts

## entrees

torn red beets, grain salad, black trumpets, thyme buttermilk

halibut confit, cauliflower, smoked grapes, yellow curry

roasted chicken, white sweet potato, endive, pine nuts

## sundaes

fun in the sun day

*coconut passion fruit sorbets, candied coconut, pineapple*

bourbon pecan

*vanilla ice cream, pecan crumble, caramel sauce*

super bowl sundae

*red hot ice cream, blue cheese white chocolate fondue, carrot chip*

three course suppa 68

wine pairing 40

John Fraser  
*Chef, Proprietor*

Nick Pfannerstill  
*Chef de Cuisine*

Sofia Schlieben  
*Pastry Chef*

*consuming raw or undercooked meats, poultry, seafood or eggs  
may increase your risk of foodborne illness*