



ARCHETYPE

Winter Pre-Selected Sample Menu Dinner | 4 Courses

FIRST...

shared starters

6 OYSTERS

cocktail sauce, mignonette

AVOCADO TOAST

smoked trout, radish, basil, seaweed-flax 'furikake'

DEVEILED DUCK EGGS

smoked trout, dill, jalapeno, pickled onion

STEAMED MUSSELS

seasonal accompaniments

SECOND...

choice of

SQUASH SOUP

yogurt, maple, hazelnut, sage, chive

LETTUCES

cashew cheese, poached pears, roasted squash, sunflower seeds

BABY BEETS

mandarins, tahini vinaigrette, yogurt, cilantro, mint

CABBAGE SALAD

blue cheese dressing, bacon, grapes, apples, mint

THEN...
choice of

BUDDHA RICE BOWL

five-minute egg, rabe, peppers, soy-shitakes, kimchi, furikake
choice of: grilled chicken, smoked trout, veggies

SEARED HALIBUT

sunchoke puree, baby carrots, green olive-kumquat relish

CHICKEN & DUMPLINGS

black truffle butter, winter squash, nameko mushrooms

BRAISED PORK SHOULDER

hominy & beans, salsa verde

GRASSFED NEW YORK

creamed kale, crispy potatoes, bacon-grain mustard vinaigrette

TO FINISH...

choice of

MAPLE SUGAR DONUT HOLES

butter pecan sauce

VEGAN CHOCOLATE POT DE CREME

vegan whipped cream, dark chocolate tuile

HOUSE ICE CREAM SUNDAE

house vanilla ice cream, hot fudge, caramel, whipped cream,
candied peanuts & gluten-free peanut butter brownie

CHERRY GALLETTE

served warm with house vanilla ice cream

HOUSE MADE ICE CREAM & SORBET

seasonally selected – vegan flavors available