

Animarum

STARTERS

LITTLE WEDGE SALAD

Iceberg Lettuce. Pork Jowl. Avocado. Shallot. Sour Cream Dressing

15

HARVEST SALAD

Butternut Squash. Mixed Greens. Pecans. Toasted Pumpkin Seeds. Goat Cheese. Tarragon Sherry Vinaigrette

15

EGGPLANT & BURRATA

Grilled Eggplant. Burrata Cheese. Maldon Salt. Fresh Basil. Balsamic Drizzle

16

AUTUMN SWEET POTATO & CARROT SOUP

Sweet Potato. Carrot. Chickpea. Marscapone

12

ESCARGOT

Herbs. Butter. Toast

13

BONE MARROW

Chimichurri. Baguette Toast

12

ENTREES

POPPY SEED CRUSTED SEA SCALLOPS*

Haricot Vert. Fresh Sea Scallops. Poppy Seed. Cauliflower Puree

39

DRY AGED DELMONICO STEAK

Dry Aged. Bone in 16oz Prime Steak. Chimichurri Butter

53

PAN SEARED HALIBUT*

Pickled Watermelon Radish. Roasted Romanesco. Sweet Potato Puree

39

OSSO BUCO

Glazed Carrots. Potatoes. Lamb Shank. Herbs

40

RACK OF LAMB*

Almonds. Blackberries. Baby Carrots. Charred Cauliflower Romesco

44

ST. HELENS FILET* & ADAMS MUSHROOMS

8 oz Filet. Sautéed Mushroom Medley

45

NIMAN RANCH RIBEYE & CHIMICHURRI*

Kale. 18 oz Boneless Ribeye Chimichurri

51

DESSERTS

CARAMEL POT DE CREME

9

FIG & GOAT CHEESE ICE CREAM

House-made Ice Cream

7