



TRUMMER'S
ON MAIN

Mercy of the Chef

\$70/pp + Wine pairing \$52/pp

Snacks

Uni & Lobster Parfait

tatsoi | basil | mint

Szigeti, Blanc de Blancs, Burgenland, Austria

Atlantic Halibut

crab | frisée | lemon

Alzinger, Riesling, Trocken, Leibenberg, Smaragd, Wachau, Austria

Pappardelle

broccolini | preserved lemon | sundried tomato

Anton Bauer, Pinot Noir, Reserve, Wagram, Austria

*Colorado Lamb***

freekeh | pistachio | romesco

Anton Bauer, Wagram Reserve, Zweigelt/Merlot/Blaufnackisch/Cabernet/Syrah, Feuersbrunn, Wagram, Austria

Foie Gras Supplement +10

Steininger, Riesling, Heiligenstein, Trockenbeerenauslese, Langenlois, Kamptal, Austria

Strawberry & Champagne

Red Velvet Cake

cream cheese | coconut | chocolate

Lustau, East India, Solera Sherry, Jerez, Spain

Executive Chef: Jon Cropf

Executive Pastry Chef: Meagan Tighe

Sommelier: Nicole Bernard