

THE
RESTAURANT
AT 1900

STARTER PLATES

Oysters with Ossetra Caviar lightly poached in leek velouté, served with nihonshu butter and pickled cucumber 24

Wild Arugula and White Asparagus Salad with Candied Lemon Peel shaved pecorino, pancetta vinaigrette, cracked fennel 15

Aleppo and Honey Roasted Gold Beets and Baby Carrots curried lassi and mango, crispy black rice, almond-cashew dukkah 14

Brandade Pain Perdu Tartine smoked sable and salt cod spread, sunchoke, garlic, and potato chips, pickled radish, green onion 16

Grilled Spanish Octopus roasted fennel, potatoes, oil-cured olives, herb salad, lemon citronette, olive lavosh 18

Smoked Whitefish and Scallop Chowder cauliflower, herb oil, black pepper, dill 16

Scallop Crudo with Pickled Green Tomato avocado, cucumber, smoked chile aioli, coriander-pepita sea salt 21

Spring Lettuces, Strawberry, and Avocado Crema Salad radish, sweet peas, aged goat cheese, banyuls vinaigrette 16

Green Vegetables with Fresh Mozzarella and Vinaigrette Gribiche spring peas, fiddlehead ferns, asparagus, artichokes, frisée, fresh herbs 16

Ibis Bakery Grilled Bread wild chestnut honey butter 9

PLATES WITH PASTA

Fettuccine with Mussels, Shrimp, and Sicilian Puttanesca tomato, olive, caper, fennel, anchovy, caraway, balsamic vinegar 17/34

Garganelli with Beef and Bone Marrow Ragù sweet paprika crumb, pedro ximénez sherry shrub 17/34

Bellwether Farms Ricotta Ravioli with Spring Greens farm spinach, green garlic, and leeks, tomato sauce with basil 17/34

Tagliatelle in Pistachio Kale Pesto olive oil poached potatoes, french green beans, fiddlehead ferns, crispy brussels sprouts 15/30

MAIN PLATES

Wild Alaskan Halibut and Vanilla Butter-Poached Lobster Tail saffron custard, vegetable consommé, ivory lentil pilaf, candied kumquats 52

Watercress and English Pea Risotto dungeness crab, fava beans, snap peas, green garlic, leeks, crème fraîche 38

Black Sea Bass cilantro pistou, fresh chokes and english peas, lemon mascarpone croquettes, shaved baby artichoke and fennel salad in citronette 40

Smoked Brisket and Quince Onion Jam Grilled Cheese farm bread, taleggio, asiago, and fontina cheeses, grilled tomato, with a 1900 house salad 22

Breast of Chicken Stuffed with Leeks, Spring Garlic, and Gruyère morel mushroom pan sauce, sweet potato, carrot, and fennel polenta 38

Rack of Venison, Petite Pan Roast potato and celery root pavé, foie gras butter, black truffle demi-glace, vegetable bouquet of baby carrot, turnip, and cipollini 52

Grilled Lamb Loin Chops and Crepinettes Pinn Oak Farms blended red grape sauce, potato and fennel purée, shaved fennel salad with roasted grapes and radish 40

Grilled Strip with Walnut Chermoula Cedar River Farms charred balsamic radicchio and pearl onions, fresh sheep cheese pommes aligot 46

Linda Duerr – Executive Chef

Keith Goldman – General Manager