



APPETIZERS

SALADS

pear + arugula - roasted pear puree | shaved fennel | frisee | blue cheese | pached pear | candied pumpkin seeds | apple cinnamon dressing

walper caesar - kale | romaine | house-made bacon | parmesan tuile | grilled lemon | croutons | grana padano | lemon vinaigrette

beet + goat cheese - roasted beets | picked beets | roasted goat cheese | charred tomatoes | arugula | candied walnuts | orange vinaigrette

mixed greens - carrot | beet | grape tomato | pickled red onion | candied pumpkin seeds | chef's choice vinaigrette

walper cobb (platinum package) - butter lettuce | house-made bacon | charred tomatoes | medium boiled egg | crumbled blue cheese | pickled red onion | avocado purée | hot smoked salmon | peppercorn ranch dressing

SOUPS

roasted wild mushroom - duxelle garnish | truffle oil

butternut squash - candied squash garnish

roasted parsnip + apple - parsnip + apple garnish

chef's seasonal - chef's seasonal garnish

crab, potato + leek (platinum package) - fogo island crab | chives