

Gunther & Co.

SMOKED TOMATO SOUP 7

grana padano. arbequenía olive oil. parsley

CURRY CHICKEN SAMOSAS 12

pistachio. coconut-peanut sauce

SPRING AVOACADO SALAD 12

grapefruit. shaved fennel. baby kale. baby arugula. hazelnut.
gin-poppy seed vinaigrette

LOBSTER & MOREL MUSHROOM TERRINE 17

pickled lentils. leek. grapefruit. lobster sauce

WOOD OVEN ROASTED CAULIFLOWER 11

dill yogurt. pomegranate seeds. pine nuts

HAMACHI CRUDO 15

apple-horseradish slaw.
smoked mushroom-black garlic aioli



WOOD OVEN ROASTED BRAISED MAGRET DUCK LEG 25

pancetta. forbidden rice. scallions. plum sauce. rice paper sesame tuile

HOUSE MADE PAPPARDELLE BOLOGNESE 22

arugula. aged Ewephoria cheese

SEARED SEA SCALLOPS 26

sunchoke puree. beluga lentils. celery root. apple.shiitake mushrooms

WOOD OVEN ROASTED CHICKEN 22

sweet potatoes. caramelized onions. bacon lardons. mustard greens.
black pepper-apple cider gastrique

PAN ROASTED COD 27

roasted cauliflower. baby carrots. wild mushrooms.
blistered cipollini onions

GRILLED HANGER STEAK FRITES 28

chimichurri. sautéed garlic greens. house malt salt fries