



AMELIA'S

## DINNER MENU

### STARTERS & SHARED PLATES

**-PARKER HOUSE ROLLS 9-**

*Ramp Butter, Lemon Zest*

**-HUMMUS & FLATBREAD (VG) 14-**

*Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts*

**-FIRE ROASTED CARROTS (GF, VG) 15-**

*Whipped Tahini, Spring Onion Zhug, Pistachio Dukkah*

**-CRISPY PANISSE FRIES 12-**

*Chickpeas, Whipped Feta, Chive Oil, Onion Blossoms*

**-MOREL & SPRING VEGETABLE VIGNOLE (GF, VG) 18-**

*Morels, Ramps, Artichokes, Asparagus, Guanciale, Garbanzo Beans, Savory Broth, Sourdough, Parmesan*

**-SEARED SCALLOPS (GF) 24-**

*English Pea Puree, Horseradish, Tempura Sugar Snap Peas, Ponzu, Yuzu*

**-\*BEET CURED SALMON CARPACCIO (GF) 17-**

*Horseradish Labne, Pickled Shallot, Dill, Crispy Capers, Red Veined Sorrel, Rustic Seeded Cracker*

**-CHARRED SPANISH OCTOPUS (GF) 25-**

*Crispy Artichokes, Pickle Ramp Bulbs, Burnt Onion Mojo Verde, Potato Vichyssoise*

**GRILLED OYSTERS ON THE HALF SHELL (GF) 22-**

*Pesto Butter, Charred Lemon*

**-\*BEEF TARTAR AU POIVRE (GF) 22-**

*Green & Black Peppercorn, Cognac, Pickled Green Garlic, Fingerling Potato*

**-WOOD FIRED EMPANADAS 14-**

*Ground Beef, Potatoes, Green Olives, Mama Lil's Peppers, Fontina, Chimichurri Aioli*

### SALADS

**-WILD ARUGULA SALAD (GF) 14-**

*Macerated Strawberries, Goat Cheese, Pickled Shallot, Poppy Seed Brittle, Vincotto*

**-LEMONY KALE SALAD (GF) 12-**

*Grana Padano, Lemon, Olive Oil, Pine Nuts*

**-CRISPY BLACK RICE SALAD (GF, VG) 16**

*Cucumber, Radish, Snap Peas, Asparagus, Green Goddess, Sunflower Seeds*

**-WOOD OVEN ROASTED BEETS (GF) 16-**

*Pickled Rhubarb, Stracciatella, Blueberry Gastrique, Crushed Marcona Almonds, Sorrel*

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\***



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## ENTREES

### **-\*WOOD GRILLED TOMAHAWK RIBEYE FOR TWO 160-**

*Crispy Fingerling Potatoes, Malt Vinegar & Tallow Aioli, Charred Broccolini, Bordelaise  
(Allow 45 Minutes to Medium Rare)*

### **-'NOBU' MISO MARINATED HALIBUT (GF) 48-**

*Melted Leeks, 'Rescoldo' Kohlrabi, Watercress, Sesame*

### **-\*CAMPFIRE ATLANTIC SALMON 42-**

*Artichoke Gratin, Smokey Kale, Gruyere, Yuzu Butter, Salmon Roe*

### **-SPRING TAGLIATELLE VERDE 38-**

*Sauteed Ramps, English Peas, Sugar Snap Peas, Pea Tendrils, Pecorino Romano, Lemon*

### **-SACCHETTI "LITTLE PURSES" 42-**

*Ground Spring Lamb, Aleppo Chili, House-Made Labne, Green Garbanzo Beans, Mint, Sumac*

### **-SPATCHCOCKED SEARED QUAIL (GF) 38-**

*Roasted Asparagus, Miso Radish, Marinated Soft Quail Eggs, Hibiscus BBQ Glaze*

### **-WOOD GRILLED DOUBLE BONE PORK CHOP (GF) 52-**

*(Allow 45 Minutes to Medium Rare)*

*Griddled Polenta Cakes, Mascarpone, Charred Broccolini, Apricot Lemon Thyme Jus*

### **-\*GRILLED NEW ZEALAND RED DEER 65-**

*Parisian Brown Butter, Gnocchi, Blue Cheese, Shaved Carrot Salad,  
Morel Mushroom & Port Reduction, Foie Gras Butter*

### **-\*8 OZ WOOD GRILLED FILET MIGNON (GF) 60-**

*Wood Roasted Asparagus, Lemon & Duck Fat Roasted Potatoes, Bordelaise*

## DESSERTS

**STRAWBERRY & RHUBARB COBBLER 14-***Pistacio, Vanilla Ice Cream*

**RUM RAISIN BREAD PUDDING 14-***Rum Soaked Golden Raisins, Maple-Rum Crème Anglaise*

**FLOURLESS CHOCOLATE TORTE (GF) 14-***White Chocolate Ganache, Passion Fruit, Sea Salt*

**ICE CREAM SUNDAE 11-***Caramelized Banana Ice Cream, Dulce de Leche, Biscoff Cookie Crumbs,  
Merengue, Cherry*

## BIG DIPPER CREAMERY ICE CREAM

*4oz Mason Jar*

*-choice of-*

*Madagascar Vanilla Bean, Honeycomb Lavender, Miso Pineapple*

*Caramel, Caramelized Banana, Dark Chocolate Sorbet*

**- 6 -**

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**5% Kitchen Service Charge will be added to your bill**