

## a taste of proof

### CHEF'S FOUR-COURSE TASTING MENU

We at Proof are so incredibly proud of the quality and diversity of each and every one of our dishes, that it can be a bit difficult to decide on favorites. Chef has taken that burden out of our hands and yours by choosing a few of his own. The Taste of Proof menu will provide you with the ability to enjoy not only some of Chef's favorite creations, but the freshest as well. Each dish will come paired specially with a wine of our Sommelier's choosing.

\$115 per person (including wine pairings)

## CHARCUTERIE

*\*rotating selections*

Small Cheese Board	12
Large Cheese Board	20
Small Charcuterie Board	15
Large Charcuterie Board	25
Chef's Cheese & Charcuterie Board	33
Duck Liver Mousse pickled red onion, baby greens	11
Pate Campagne pistachio, cherry	15

## SALADS

Spring Salad baby vegetable medley, bottarga, meyer lemon vinaigrette	13
Roasted Baby Beets arugula purée, fresh goat cheese, pepita granola, black sesame tuile	11

## APPETIZERS

Asparagus annatto hollandaise, smoked trout roe, cured egg yolk	11
French Garden petit roots, dry-aged lardo, brioche toast	16
Wagyu Beef Carpaccio chilies, shallot, roasted peanut, crispy rice, fragrant herbs	12
Ahi Tuna Tartare hass avocado, wasabi soy emulsion, nori tempura	16
Octopus black garlic purée, fennel salad, crispy potato	18
Whipped Bone Marrow jackfruit, pickled shallot, brioche	15

## VEGETARIAN

Potato Gnocchi porcini cream, asparagus, abalone mushroom, pecorino frico	14 / 24
Rutabaga 'Carbonara' cauliflower cream, mushroom bacon, toasted hazelnut	22

## SEAFOOD

Ora King Salmon fresh garbanzo, baby artichoke, salmon roe, horseradish	30
Poached Lobster clams, asian pear, huitlacoche, tarragon cream	36

## MEAT

Roasted Organic Chicken Breast carrot puree, hen of the woods, mission fig, confit thigh croquette	28
21-Day Dry Aged NY Strip romesco, sunchoke, burnt allium, red wine glaze, demi powder	38
Pekin Duck salsify, baby turnip, rhubarb, bee pollen	34
Berkshire Pork Chop mung bean puree, fresh fava, prickly pear, fried collard greens	30
Roasted Rack of Lamb pea puree, fresh pea, pickled pearl onion, lamb bacon	34

## SIDES

Cauliflower   lemon, tahini, garlic, mint	10
Risotto Fries   bone marrow hollandaise, parmesan, chives	10
Roasted Brussels Sprouts   black pepper pancetta, pickled apple	10
French Fries	10

**Join us for Brunch!**  
**Sundays 11:30am - 2pm**

## DESSERT

Triple Chocolate Mousse   raspberry macaroon, ganache, fresh berries	10
Sticky Toffee Pudding Cake   almond streusel, vanilla ice cream	10
Wild Berry Meringue   white chocolate, lychee coconut sorbet	10
Lemon Tart   blueberries, white chocolate, marshmallow, candied lemon zest	10
Sorbets   single or trio	4 or 8
<i>seasonal selection, please ask your server</i>	

## COFFEE | VIGILANTE ROASTERS 6

Las Margaritas | Guatemala  
Dalecho | Ethiopia

## ESPRESSO | NESPRESSO

Single 4    Café Latte 6  
Double 6    Cappuccino 6  
Labne Ice Cream & Espresso Affogato 8

## TEA | HARNEY & SONS 6

Earl Grey Supreme	Paris	Rooibos Chai
English Breakfast	Mint Verbena	Japanese Sencha
Bangkok	Chamomile	Dragon Pearl Jasmine

A special thanks to our local businesses who make what we do possible:  
*Earth and Eats, Great Greens, Honeysuckle Acres, Huntsman, Irwin Mushrooms,  
Ottenberg Acres Dairy, Path Valley Farms, Pipe Dreams Farms, Really Raw Apiary,*