

AMANGANI

dinner

salad

AMANGANI CAESAR* butter leaf, cress, sourdough

BABY BEETS fennel, grains, opal apple, petite herbs

CHICORIES persimmon, butternut, serrano, ricotta

starter

BUTTERNUT POTAGE pepitas, crystalized cacao, lemon yogurt

FRENCH ONION SOUP gruyere, emmenthaler, sourdough

ROASTED MUSHROOMS* farm egg, pine nut, manchego, marsala

SRF WAGYU TARTARE* tomato, crimini, crispy buckwheat, horseradish aioli

forest & garden

SALT-BAKED RUTABAGA winter squash, persimmon, pine nut, juniper

CAULIFLOWER STEAK dukkah, beluga lentil, pearl couscous, pomegranate

SOY-ROASTED EGGPLANT maitake, jerusalem artichoke, miso, white bean hummus

sea & river

ARCTIC CHAR* rye crust, cauliflower, razor clam, quinoa, pine nut

POACHED WHITE HAKE* jerusalem artichoke, brussels sprouts, shimeji, bacon dashi

FLUKE MEUNIERE* hash browns, king trumpet, caramelized onions

field & pasture

KUROBUTA PORK CHOP* braised cabbage, rutabaga, leek, mustard jus

ELK MEDALLION* cauliflower, jerusalem artichoke, kalamata, sweet potato jus

WAGYU ZABUTON* braised mushrooms, turnip, wild rice, dou chi

BISON SHORT RIB celeriac, shiitake, black garlic jus

CHICKEN THIGHS pumpkin curry, winter squash, maitake, crispy garlic

sides

BEEF FAT-ROASTED CARROTS brown butter raisins

CREAMED SPINACH bechamel, aged gouda

BRUSSELS SPROUTS garlic honey, walnuts, pumpkin, parmesan

BRAISED CABBAGE pickled mustard seeds, peanuts

SMOKED GARLIC POMME PUREE crispy shallot

executive chef| andrew walters sous chef| manuel fernandez

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

our menus may contain allergens. if you suffer from any food allergy or intolerance,

please let a member of the restaurant team know upon placing your order.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.