

AMANGANI

dinner

salad

AMANGANI CAESAR* 16 butter leaf, cress, sourdough

BABY BEET18 lacinato kale, belgian endive, fennel, feta, orange

WINTER GREENS 17 tatsoi, mizuna, curried parsnip, pomegranate

appetizer

ONION SOUP 16 gruyere, sourdough

FORAGED MUSHROOMS* 26 farm egg, pine nut, manchego, marsala

SRF WAGYU TARTARE* 26 truffle-soy vinaigrette, pommes pailles, black garlic, espelette

forest & garden

CAULIFLOWER STEAK 36 dukkah, black lentil couscous ragout, radicchio, pomegranate

SALT-BAKED CELERIAC 38 potato, mushroom, walnut, basil

sea & stream

ARCTIC CHAR* 38 black lentil ragout, roasted cauliflower, currant, almond cream

WHITE HAKE* 46 bacon dashi, shimeji, sunchoke, brussels sprouts

WINTER FLUKE* 42 hash browns, caramelized onion, king trumpet

ranch & pasture

BISON SHORT RIB* 60 celeriac, shiitake, black garlic jus

KUROBUTA PORK CHOP* 48 buttermilk spaetzle, brussels sprouts, hazelnut, bourbon

CHICKEN THIGH* 38 roasted sunchoke, apple, walnut, charred onion

SRF ZABUTON* 58 rapini, smashed fingerling, mushroom butter

sides 10

CRISPY BRUSSELS SPROUTS garlic honey, crisp parmesan

ROASTED CAULIFLOWER dukkah, preserved lemon

SAUTEED MUSHROOM confit pearl onion, blueberry

GARLIC POMMES PUREE crispy shallots

SMASHED FINGERLINGS shallot marmalade

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

executive chef andrew walters.

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