

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	16
Small Charcuterie Board	15
Large Charcuterie Board	20
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, hedgehog mushroom, pecorino parmesan	14 / 24
Rutabaga 'Carbonara' cauliflower cream, mushroom bacon, toasted hazelnut	22

SEAFOOD

Rockfish coconut green curry, papaya salad, lime, grapefruit	32
Ora King Salmon fresh garbanzo, baby artichoke, salmon roe, horseradish	30
Morningstar Farms Scallops cabbage cream, trumpet mushroom, romanesco	32

MEAT

Roasted Organic Chicken Breast farro, lemon, feta, spinach, cucumber sauce	26
21-Day Dry Aged NY Strip romesco, sunchoke, burnt allium, red wine glaze, demi powder	38
Spice Glazed Pekin Duck huckleberries, wild rice, cannellini bean purée, spinach, charred blood orange	34
Roasted Berkshire Pork Chop brussels sprouts, fermented ginger-honey, togarashi, black garlic sauce	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,*