

THE  
**RESTAURANT**  
AT 1900

## STARTER PLATES

**Oysters with Ossetra Caviar** lightly poached in leek velouté, served with nihonshu butter and pickled cucumber 24

**Wild Arugula and White Asparagus Salad with Candied Lemon Peel** shaved pecorino, pancetta vinaigrette, cracked fennel 15

**Aleppo and Honey Roasted Gold Beets and Baby Carrots** curried lassi and mango, crispy black rice, almond-cashew dukkah 14

**Brandade Pain Perdu Tartine** smoked sable and salt cod spread, sunchoke, garlic, and potato chips, pickled radish, green onion 16

**Smoked Whitefish and Scallop Chowder** cauliflower, herb oil, black pepper, dill 16

**Scallop Crudo with Pickled Green Tomato** avocado, cucumber, smoked chile aioli, coriander-pepita sea salt 21

**Grilled Spanish Octopus** roasted fennel, potatoes, oil-cured olives, herb salad, lemon citronette, olive lavosh 18

**Iceberg Wedge Salad** roquefort, oven-dried cherry tomatoes, sunflower seeds, crispy shallots and prosciutto, spring-garlic green goddess dressing 16

**Green Vegetables with Fresh Mozzarella and Vinaigrette Gribiche** spring peas, fiddlehead ferns, asparagus, artichokes, frisée, fresh herbs 16

**Beef Tartare with Oyster Mayonnaise** pickled capers and onions, crispy shallots, whole wheat crisps 21

**Ibis Bakery Grilled Bread** wild chestnut honey butter 9

## PLATES WITH PASTA

**Fettuccine with Mussels, Shrimp, and Sicilian Puttanesca** tomato, olive, caper, fennel, anchovy, caraway, balsamic vinegar 17/34

**Tagliatelle in Pistachio Kale Pesto** olive oil poached potatoes, french green beans, fiddlehead ferns, crispy brussels sprouts 15/30

**Garganelli with Beef and Bone Marrow Ragù** sweet paprika crumb, pedro ximénez sherry shrub 17/34

**Lumache with Burgundy Escargot** garlic and white butter sauce, parsley and thyme 16/31

## MAIN PLATES

**Wild Alaskan Halibut and Vanilla Butter-Poached Lobster Tail** saffron custard, vegetable consommé, ivory lentil pilaf, candied kumquats 52

**Watercress and English Pea Risotto** dungeness crab, fava beans, snap peas, green garlic, leeks, crème fraîche 38

**Black Sea Bass** cilantro pistou, fresh chokes and english peas, lemon mascarpone croquettes, shaved baby artichoke and fennel salad in citronette 40

**Smoked Brisket and Quince Onion Jam Grilled Cheese** farm bread, taleggio, asiago, and fontina cheeses, grilled tomato, with a 1900 house salad 22

**Breast of Chicken Stuffed with Leeks, Spring Garlic, and Gruyère** morel mushroom pan sauce, sweet potato, carrot, and fennel polenta 38

**Rack of Venison, Petite Pan Roast** potato and celery root pavé, foie gras butter, black truffle demi-glace, vegetable bouquet of baby carrot, turnip, and cipollini 52

**Pinn Oak Farms Grilled Lamb Loin Chops and Crepinettes** blended red grape sauce, potato and fennel purée, shaved fennel salad with roasted grapes and radish 40

**Grilled Cedar River Strip with Walnut Chermoula** charred balsamic radicchio and pearl onions, fresh sheep cheese pommes aligot 46

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Linda Duerr – Executive Chef

Keith Goldman – General Manager