

# Dandelion

## SMALLS

HOUSE-MADE FOCACCIA 8  
olive oil

GREEN LENTIL SOUP 14  
carrot, cumin, cilantro

KALE SALAD 16  
citrus, queso fresco, sweet onion vinaigrette  
crispy chickpea

VENISON SAUSAGE 19  
lemon ricotta, fruit mostarda

ROASTED CARROTS 14  
shaved fennel salad

## BIGS

HOUSE-MADE RICOTTA CAVATELLI 32  
wild mushrooms, pecorino

LOHIKEITTO 38  
Finnish style stew, steelhead trout

FARRO BOWL 28  
roasted eggplant, baby zucchini, king trumpet  
mushroom, garlic potatoes

GOCHUJANG SHORT RIB 48  
blistered shishito peppers

DRY AGED PORK CHOP 42  
rapini, celery root, apple

HALF CHICKEN 36  
chicken liver mousse, sgagliozza, and jus

## DESSERT

MUSTIKKAPIIRAKKA 11  
traditional Finnish blueberry dessert

STRAWBERRY PANNA COTTA 11  
sweet granola crisp



EXECUTIVE CHEF  
Joshua Bettencourt

CHEF DE CUISINE  
Michael D'Andrilli

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