TEN AT THE NORTHERN

Michael Partridge

CHEF DE CUISINE

MONTANA GROWN, EUROPEAN INSPIRED.

FOR THE TABLE

BREAD SERVICE | 7

focaccia with Living Sky Grains, crackers, black olive butter, olive oil

CHARCUTERIE PLATE | 15

prosciutto, coppa, salame





OYSTERS | 12/24/44

mignonette, lemon, Township Road horseradish 3pc/6pc/12pc

FRITTO MISTO | 28

prawns, calamari, market fish, aïoli, lemon

CHEESE PLATE | 18

fontina val d'aosta, robiola, gorgonzola

CALABRESE FLATBREAD | 13

san marzano tomatoes, mozzarella, calabrese sausage, pickled serranos, fresh oregano

BURRATA FLATBREAD | 14

san marzano tomatoes, burrata, fresh basil, olive oil

SMALL PLATES -

CASTELVETRANO OLIVES | 8

chili and tangerine marinated green olives, dukkah spice

MARCONA ALMONDS | 8

lavender, fennel pollen, sea salt

ARANCINI | 14

black truffle, carnaroli rice, porcini mushrooms, fontina fonduta

FRIES | 8

hand cut fries, fine herbs, parmesan, aïoli

LOBSTER TARTINE | 26

grilled country bread, fried egg aïoli, serrano, tarragon, smoked paprika

FROM THE GARDEN -

POTAGE SAINT-GERMAIN | 12

fresh peas, tarragon, parmesan soufflé, banyuls blanc, pea tendrils

CAESAR SALAD FOR TWO | 18

romaine, endive, herbed caesar, garlic breadcrumbs, smoked egg yolk bottarga, parmigiano reggiano, lemon

SUGAR SNAP PEA SALAD | 14

sugar snap peas, cucumber, watermelon radish, gigante beans, feta, dill, roasted lemon and yogurt vinaigrette

BABY CARROTS | 9

toasted carrots, carrot caramel, chèvre, thyme



FROM THE BUTCHER



HOLLENBECK RANCH LAMB MEATBALLS | 21

merguez spiced meatballs, san marzano tomatoes, ricotta, braised greens, focaccia

FOIE GRAS HOT DOG | 24

Chef Josh's foie gras boudin blanc, split top bun, pineapple mostarda, handcut fries

STEAK FRITES | 32

blue creek marbled meats 8oz wagyu bavette, gorgonzola maître d'hôtel butter, handcut fries, tarragon aïoli

SMASH BURGER | 20

two 4 ½ oz patties, american cheese, TEN sauce, brioche bun, housemade pickles, handcut fries

CHEF'S TABLE —

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.