



S T A R T E R S

POTATO AND WILD ONION SOUP

Oregon Black Truffle, Watercress

SPOT PRAWN CEVICHE

Watermelon Radish, Poblano, Yuzu Kosho, Avocado

BURRATA

Zucchini, Smoked Tomato, Romesco, Miner's Lettuce, Grilled Baguette

E N T R E E S

WILD MUSHROOM PITHIVIER

Puff Pastry, Foraged Mushrooms, Braised Greens, Maitake Puree, Chicories

CEDAR PLANK KING SALMON

English Peas, Morel Mushrooms, Fiddleheads, Sauce Vert

GRILLED PORK COPPA

Miso-Creamed Swiss Chard, Green Garlic Confit, Honey-Roasted Turnips

S T E A K S

6 OZ. BEEF FILET MIGNON

12 OZ. NEW YORK STRIP

16 OZ. DRY-AGED BISON RIBEYE

ALL STEAKS ACCOMPANIED BY

Roasted Red Potatoes, Dill Crème Fraîche, Grilled Asparagus, Smoked Herb Butter

NOTE: This menu is for sample purposes only. Pomp's menu is modified nightly.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.
Vegetarian options available.*