

# AU COURANT

• REGIONAL KITCHEN •

## AMUSE

**Spring Onion** | 3  
sheep's cheese, cilantro, crème fraîche

**Naan** | 3  
chickpeas, spring garlic, radish

**Chovie's Egg** | 4  
beet, goat cheese, rye

**"Joel's Croquette"** | 4  
shortrib, raclette, ramps



## APERITIF

**Asparagus** | 11  
hollandaise, parmigiano, bread crumbs

**Beets** | 11  
white fish, crème fraîche, barley

**Terrine** | 13  
goat cheese, mushroom, ramps

**Surf & Turf** | 15  
octopus, secreto, olive

**Carpaccio** | 15  
ramp, mushroom, horseradish

## PASTA

**Tagliolini** | 11  
chili, tomato, tuna

**Farfalle** | 13  
sweet breads, pine nuts, spinach

**Cappellacci** | 13  
quark, rhubarb, pistachio

**Gnocchi** | 13  
asparagus, mushroom, spring garlic

**Risotto** | 15  
mackerel, spinach, spring garlic

## PROTEIN

**Trout** | 17  
potato, beet, frisée

**Pork Belly** | 17  
sweet potato, polenta, spring onion

**Poussin** | 23  
mushroom, ramps, potato

**Fluke** | 25  
sorrel, spinach, crouton

**Strip** | 27  
sunchoke, radish, mushroom

We work very hard to source the absolute best, local, sustainable products we can find.  
If you would like more information don't hesitate to ask.

## CHEF'S PICK TASTING MENU

Sit back, relax and let us do the  
choosing for you. Participation  
required by the whole table.

**60 per person | 6 courses**

Wine Pairings Available at Additional Cost

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**Swallows Nest | Council Bluffs, IA**  
edible flowers

**Plum Creek Farms | Burchard, NE**  
chicken

**The Miller Dohrmann Farms | Omaha, NE**  
duck eggs, honey

**Blue Valley Aquaculture | Sutton, NE**  
trout, pheasant

**Flavor Country Farms | Omaha, NE**  
mushrooms, microgreens

**Jon's Naturals | McClelland, IA**  
all natural specialty meats

**Omaha Home For Boys | Omaha, NE**  
turnips, radish, carrot, potato

**Certified Piedmontese | Lincoln, NE**  
piedmontese beef

**Farm Table Delivery | Harlan, IA**  
turnips, red onion, apple, beets, sweet potato

**Truebridge Farms | Omaha, NE**  
pork

**Bee Grateful Gardens | Omaha, NE**  
mushrooms, honey, honeycomb

**Dakota Harvest Farm | Jefferson, SD**  
lamb

**Iowana Farms | Crescent, IA**  
potato, sweet potato

**Rosebud Veal | Omaha, NE**  
veal bones

**Emerald Acres | Lincoln, NE**  
eggs, chili, spring onion, garlic

**Absolutely Fresh | Omaha, NE**  
fish, seafood

**Pekarek's Produce | Dwight, NE**  
carrots

**Farine + Four | Omaha, NE**  
focaccia, baguette

**Shadow Brook Farm | Omaha, NE**  
goat cheese, beets

**La Quartier Bakery | Omaha, NE**  
brioche

**In Season | Omaha, NE**  
microgreens, radish

**H. Olafson Specialty Foods | Omaha, NE**  
specialty import goods

**Lone Tree Foods | Crete, NE**  
spinach, micro greens, sweet potato, quark

**A Hill of Beans | Omaha, NE**  
coffee beans

**Benson Bounty | Omaha, NE**  
cilantro, sunchoke

**Al-Be Farm | Julien, NE**  
quail eggs

