



FIRST PLATES

(Choice of)

DUCK FAT FRIES

farm fresh egg | aioli

paired with

Domaine Carneros, **Brut Vintage Cuvée**, Carneros, California 2012

or

NEBRASKA SWEET CORN CHOWDER

bell pepper | paprika

paired with

Smith & Devereux, "*Double Oaked*" **Chardonnay**, Napa Valley, California 2016

or

BRAISED WAGYU SHORTRIB

beet | hyssop | celery | apple

paired with

Dr. Konstantin, **Semi-Dry Riesling**, Finger Lakes, New York 2016

MAIN PLATES

(Choice of)

BLUE VALLEY WHOLE ROASTED STEELHEAD TROUT

cucumber | mint | spring onion | bell pepper | green bean

paired with

Lady Hill, **Pinot Noir**, Willamette Valley, Oregon 2014

or

TD NICHE FARM'S HERITAGE PORK TASTING

green tomato | peach | jalapeño | cippolini onion

paired with

Neyers Vineyard, "*Sage Canyon*" **Carignan/Grenache/Mourvedre/Syrah**, St. Helena, California 2015

or

MORGAN RANCH WAGYU BEEF

carrot | raspberry | shiitake | ramp

paired with

L'Ecole No. 41, **Merlot**, Columbia Valley, Washington 2013

DESSERT

(Choice of)

DUCK FAT DONUT & ICE CREAM

brioche | vanilla | brown butter

paired with

Jones of Washington, **Late-Harvest Viognier**, Wahluke Slope, Washington 2016

or

PECAN PIE

pear | ginger | chevre

paired with

Saddleback Cellars, "*Nils*" **Late-Harvest Sauvignon Blanc**, Lake County, California 2007

Chef's Tasting Menu \$50

Wine Pairings Available for \$25 per Guest



5% of the price of each meal purchased during Omaha Restaurant Week will benefit Food Bank for the Heartland.



Chase Grove
Chef de Cuisine

Clayton Chapman
Chef | Owner

Heather Smith
Certified Sommelier

At The Grey Plume we charge an automated 20% hospitality (service) charge to all checks.

By transitioning from the traditional tipping model, we are building a more equitable platform in which to reward, recognize and compensate our team, all of whom are represented in your experience.

We do our best to conserve water. Water service is available upon request. Consuming raw or undercooked meat, poultry or seafood increases your risk of food borne illness. All artwork in the restaurant was created by local artists, much of which is for sale by the artist.