

Starters

CURRY SOUP & BASIL ROASTED SHRIMP Ginger Rice, Broccolini Sauté, Coconut Milk, Coriander, Golden Pea Shoots	14.75
WHITE BEAN & SMOKED SAUSAGE SOUP Tomatillos, Lime Sour Cream, Spiced Corn Chips, Coriander, Roasted Pasilla Peppers	14.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
BURRATA CHEESE & ASPARAGUS TART Shaved Artisanal Chorizo, Sungold Cherry Tomato-Caper Relish, Basil, Aleppo Chili Oil	15.50
CRISPY SHRIMP TEMPURA & PINEAPPLE CHILI GLAZE Shaved Cucumber-Radish Salad, Ginger Vinaigrette, Chili Aioli, Togarashi Roasted Peanuts	17.50
SEARED HUDSON VALLEY FOIE GRAS & TORCHON Huckleberry Jam, Wild Watercress-Endive Salad, Local Strawberries, Banyuls Vinaigrette	24.25
BLUEFIN TUNA TARTARE & SESAME-NORI CRACKERS Local Tangerines, Shaved Radish, Avocado, Citrus-Ponzu Broth, Fresno Chilies	19.75
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
BLUE CHEESE SOUFFLÉ & LOCAL BERRY SALAD Butterleaf Lettuce, Coriander Toasted Almonds, Strawberry-Rhubarb Chutney	16.75
FLASH-SEARED KING SALMON CAKE Macadamia Crust, Mango-Shaved Radish Salad, Ginger Vinaigrette, Lime Aioli	17.75

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Winter Greens Sauté, Root Vegetable-Brussels Sprouts Roast	39.95
CRISPY VEAL SCHNITZEL & POACHED EGG Whipped Sunchokes, Asparagus, Smoked Shallots, Forest Mushrooms, Veal Reduction	37.75
RICOTTA AGNOLOTTI & BRAISED BABY ARTICHOKE Asparagus Roast, Organic White Kale, Truffle Emulsion, Preserved Lemon	29.50
SPICED ROASTED GOLDEN SPOTTED BASS & DUNGENESS CRAB Saffron Braised Potatoes, Spring Onion-Broccolini, Olive Oil Tomatoes, Green Garlic Emulsion	37.50
CAST-IRON SEARED LOCAL YELLOWTAIL & MUSHROOM RAVIOLI Anise-Carrot Purée, Dashi, Snow Peas, Pea Tendril Sauté, Spiced Roasted Eggplant	33.50
GRILLED BEEF TENDERLOIN & POTATO PAVÉ Asparagus, Pancetta, Truffled Deuxelle, Chive Sour Cream, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	37.50
ROASTED DUCK BREAST & LEG CONFIT Truffled Mushroom Farro, Kale Sauté, Braised Kumquats, Celery Root Purée, Caramelized Duck Jus	36.75
BACON WRAPPED SCALLOPS A L'ORANGE Lemon-Caper Whipped Potatoes, Roasted Beets, Blood Oranges, Citrus Butter	36.25
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Forest Mushroom Roast, Sweet Onion-Potato Purée, Winter Greens Sauté, Asparagus	49.50

3/11/2018