

Starters

ROASTED GREEN CHILE SOUP & SMOKED PORK SAUSAGE	14.75
Potato-Vegetable Roast, Pepper Jack Cheese, Hominy, Lime Sour Cream, Spiced Corn Chips	
CHILLED AVOCADO SOUP & SMOKED SALMON TOAST	14.75
Dill Crème Fraîche, Caper Berries, Toy Box Peppers, Griddled Rye Bread, Lemon Olive Oil	
LOCAL GRAPEFRUIT & AVOCADO SALAD	16.25
Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	
BURRATA CHEESE & MARINATED CHERRY TOMATOES	15.50
Aged Balsamic, Capers, Fava Beans, Aleppo Chili-Garlic Oil, Toasted Rosemary Focaccia	
HERBED POTATO GNOCCHI BOLOGNESE	16.50
Grana Cheese, Arbequina Olive Oil, Basil, San Marzano Tomatoes, Buffalo Mozzarella	
SEARED HUDSON VALLEY FOIE GRAS & TORCHON	24.25
Blueberry Jam, Wild Watercress-Endive Salad, Local Strawberries, Banyuls Vinaigrette	
YELLOWFIN TUNA TARTARE & SESAME-NORI CRACKERS	19.75
Local Tangerines, Shaved Radish, Avocado, Citrus-Ponzu Broth, Fresno Chilies	
ORGANIC BABY BEET & LOCAL CITRUS SALAD	17.25
Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	
BLUE CHEESE SOUFFLÉ & LOCAL BERRY SALAD	16.75
Butterleaf Lettuce, Coriander Toasted Almonds, Strawberry-Rhubarb Chutney	
SOUTHERN FRIED CHICKEN SALAD	17.50
Little Gem Lettuce, Pickled Beets, Buttermilk Dressing, Gorgonzola, Crispy Bacon	

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS	39.95
Spring Root Vegetable Roast, Brussels Sprouts, Fava Beans, Sweet Onion-Potato Purée	
CAST-IRON SEARED YELLOWTAIL & SPRING ONION POTATO RAVIOLI	37.50
Roasted Bell Peppers, Spinach Sauté, Lemon Aioli, Green Garlic Butter, Taggiasca Olives	
SAFFRON RICOTTA RAVIOLI & BRAISED BABY ARTICHOKE	29.50
Sweet Pea Purée, Cherry Tomatoes, Morel Mushrooms, Meyer Lemon-Truffle Emulsion	
SPICE ROASTED GOLDEN BASS & DUNGENESS CRAB	36.25
Braised Potatoes, Baby Artichokes, Gai Lan, Heirloom Tomato Broth, Basil Pesto	
GRILLED BEEF TENDERLOIN & CREAMY WHITE CHEDDAR POTATO GRATIN	37.50
Broccolini, Onion Confit, Pancetta, Arugula-Parmesan Salad, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	
BACON WRAPPED VEAL LOIN & BRAISED CHEEK	37.75
Star Anise-Carrot Puree, Spring Peas, White Kale, Poached Kumquats, Veal Reduction	
SESAME SHRIMP CRUSTED HALIBUT	39.50
Truffled Dashi, Brussels Sprout Roast, Marinated Mushrooms, Golden Pea Shoot-Radish Salad	
CRISPY CHICKEN SCHNITZEL & TRUFFLED JUS	32.50
Garlic Whipped Potatoes, Fava Beans, Marinated Cherry Tomatoes, Up Egg	
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO	49.50
Swiss Chard, Forest Mushroom Roast, Broccolini, Sweet Onion-Potato Purée	

4/9/2018