

Starters

GOLDEN CAULIFLOWER SOUP & GOAT CHEESE RAVIOLI Garlic Braised Tomatoes, Basil, Cauliflower Roast, Lemon Oil	15.25
PORCINI MUSHROOM SOUP & GRILLED ANDOUILLE SAUSAGE Black Kale, Mushroom Roast, Lemon Olive Oil, Sherry Froth, Chives, Truffle Essence	15.25
SWEET PEA SALAD & SHAVED COUNTRY HAM Pea Tendrils, Sugar Snap Peas, Gold Pea Shoots, Paprika Croutons, Shaved Manchego Cheese	16.75
SPICED SHRIMP SKEWER & CHOPPED SALAD Applewood Smoked Bacon, Avocado, Japanese Cucumber, Baby Kale, Buttermilk Dressing	17.50
HAMACHI SASHIMI & DUNGENESS CRAB-APPLE SALAD Shaved Radish, Yuzu Aioli, Wasabi Tobiko, White Soy, Sesame Nori Crackers	19.75
LOCAL GRAPEFRUIT & AVOCADO SALAD Honey Sugar, Purple Haze Goat Cheese, Toasted Pistachios, Dates, Arbequina Olive Oil	16.25
FOIE GRAS TORCHON & CRANBERRY WALNUT TOAST Spiced Quince Jam, Wild Watercress-Endive Salad, Asian Pears, Banyuls Vinaigrette	24.25
ORGANIC BABY BEET & LOCAL CITRUS SALAD Shaved Fennel, Bûcheron Goat Cheese, Arugula, Honey Glazed Walnuts	17.25
BLUE CHEESE SOUFFLÉ & D'ANJOU PEARS Watercress-Endive Salad, Golden Raisin-Apple Chutney, Coriander Toasted Almonds	16.75
APPLEWOOD SMOKED SALMON & CRISPY POTATO CAKE Crème Fraîche, Capers, Poached Egg, Frisée-Radish Salad, Dill, Caviar, Red Onion	17.75

Entrées

CABERNET BRAISED PRIME BEEF SHORT RIBS Sweet Onion-Potato Purée, Braised Swiss Chard, Root Vegetable-Brussels Sprouts Roast	39.95
MISO MARINATED KING SALMON & HOT & SOUR BROTH Gingered Bok Choy Sauté, Pickled Shiitake Mushrooms, Sweet Pea Tendrils, Sesame Chili Oil	38.50
TRUFFLED MUSHROOM CAVATELLI & OLIVE OIL BRAISED ARTICHOKEs Basil-Whipped Potatoes, English Peas, Slow-Roasted Tomatoes, Taggiasca Olives	31.50
SPICED ROASTED SHRIMP & MAINE DAY BOAT SCALLOPS Potato-Cauliflower Roast, Sesame Spinach Sauté, Chermoula, Curried Shellfish Broth	36.25
CRISPY VEAL WEINER SCHNITZEL & BRAISED CHEEK Up Egg, Mushrooms, Garlic Whipped Potatoes, Roasted Carrots, Hollandaise	38.75
GRILLED BEEF TENDERLOIN & POTATO HAM & CHEESE CROQUETTES Asparagus, Applewood Smoked Ham, Scallions, Forest Mushroom Roast, Red Wine Sauce <i>* Substitute Prime Skirt Steak add 14.00</i>	37.50
GRILLED SWORDFISH & CORIANDER-SAFFRON EMULSION Chardonnay Braised Artichokes, Chorizo, Lemon-Caper Relish, Spice Roasted Eggplant	33.50
HERB ROASTED GAME HEN & KABOCHA SQUASH RAVIOLI Sausage-Stuffed Thigh, Braised Italian Kale, Cranberry Marmalade, Truffled Chicken Jus	33.75
PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Asparagus	49.50

1/6/2018