

DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

PICKLED MUSTARD | GRILLED BREAD | TOASTED CRUMBS
18

RISOTTO OF THE DAY

16

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS
9

FOIE GRAS

PORCINI CONSOMMÉ | PICKLED SHALLOT
20

OYSTERS

HALF DOZEN OYSTERS
MELON SORBET | SERRANO CHILI*
18

FROMAGIO'S CHEESE AND MEAT PLATE

HAND SELECTED CHEESE | CURED MEAT | BRIOCHE | BERRIES | HONEYCOMB
22

SALADS AND SOUPS

CAESAR SALAD

BABY ROMAINE HEARTS | PECORINO ROMANO | CROSTINI
CLASSIC CAESAR DRESSING*
12

ARUGULA SALAD

ASIAN PEAR | GOAT CHEESE | TOASTED HAZELNUT VINAIGRETTE
12

BEET SALAD

BABY BEETS | BURRATA | ARUGULA | SUNFLOWER PESTO
12

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF
12

ROASTED CARROT AND FENNEL SOUP

SPICED CREAM | CHESTNUT | TOASTED PEPITA
12



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

KODIAK SCALLOPS

SAUCE ROMESCO | TOASTED FLORETS | ALMOND COUSCOUS
CASTELVETRANO OLIVES
46

CERTIFIED ANGUS BEEF RIBEYE

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI
PIMENTON ESPRESSO CRUST *
58

DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION
BRUSSEL LEAVES | MAPLE AND BOURBON LAQUER
44

ALASKA KING SALMON

CAULIFLOWER EMULSION | ROASTED FLORET
COUSCOUS | CRISPY CHICKPEAS | RAISIN & SHERRY JAM
42

HALIBUT

ARARE CRUST | SUNCHOKE PUREE | BLACK GARLIC | PUTTANESCA
46

DUCK BREAST

BLACKBERRY PAN SAUCE | DUCK FAT CORNBREAD | BRAISED RED CABBAGE
CORN PUREE
44

GRAIN BOWL (VEGAN)

FARRO | ROASTED RAPINI & BRUSSEL SPROUTS
BURNT LEEKS & BUTTERNUT | TOASTED SESAME TAHINI
30

SIDES

BROCCOLINI 6 | FINGERLINGS 6 | BRUSSEL SPROUTS 9 | FOIE GRAS 18



CHEF DE CUISINE CAMERON RICHARDSON
MANAGER ADAM TREPTOW
SOMMELIER DANNA GRAMMER



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

*ALL PROTIEIN IS COOKED MEDIUM RARE UNLESS OTHERWISE SPECIFIED.

FOR PARTIES OF SIX OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED

