

DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

PICKLED MUSTARD | GRILLED BREAD | TOASTED CRUMBS
20

PORK BELLY

SOFT BOILED EGG | SAN MARZANO JAM | BRUSSEL SLAW
14

RISOTTO OF THE DAY

PREPARATION CHANGES DAILY
16

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS
9

FOIE GRAS MOUSSE

PICKLED STRAWBERRY | PISTACHIO | BROWN BUTTER TOAST
20

OYSTERS

MIGNONETTE OF THE DAY
18

FROMAGIO'S CHEESE AND MEAT PLATE

HAND SELECTED MEAT AND CHEESE | BRIOCHE | BERRIES | HONEYCOMB
24

SALADS AND SOUPS

CAESAR SALAD

KALE & BABY ROMAINE | PECORINO ROMANO | CROSTINI
CLASSIC CAESAR DRESSING*
12

MIXED GREENS

VANILLA BEAN VINAIGRETTE | BLUEBERRIES | FETA | CANDIED PECAN
12

CROW'S NEST WEDGE

ROQUEFORT | TOMATO CONFIT | PORK JOWL | DRIED CHERRY
12

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF
12

GRILLED TOMATO SOUP

BASIL PANNA COTTA | TOMATO RELISH
12



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

ALASKA BLACK COD

CHAMOMILE CONSOMMÉ | SALMON ROE | QUINOA CAKE
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 LACQUER
46

ALASKA KING SALMON

FORBIDDEN RICE | WILD MUSHROOMS | SAFFRON BEURRE BLANC
42

HALIBUT

PURPLE POTATO | SMOKED APRICOT | PEA COULIS
46

LAMB RACK

LAVENDER PISTACHIO CRUST | MINT PESTO | CURRY CARROT PUREE
WHITE CORN POLENTA
48

GRAIN BOWL (VEGAN)

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

SIDES

BROCCOLINI 6 | FINGERLINGS 6 | BRUSSEL SPROUTS 9 | MUSHROOMS 14



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

