

DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

PICKLED MUSTARD | GRILLED BREAD | TOASTED CRUMBS
20

FALAFEL

GREEK YOGURT | PICKLED VEGETABLES | MINT
10

RISOTTO OF THE DAY

PREPARATION CHANGES DAILY
16

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS
9

FOIE GRAS MOUSSE

PERSIMMON | SERRANO | BROWN BUTTER TOAST
20

OYSTERS

MIGNONETTE OF THE DAY
18

FROMAGIO'S CHEESE AND MEAT PLATE

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

SALADS AND SOUPS

CAESAR SALAD

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

SPINACH

BUTTERMILK DILL DRESSING | GOLDEN FIG | PICKLED RED ONION | CANDIED WALNUT
12

RADICCHIO

PROSCIUTTO | GORGONZOLA | ROASTED GARLIC | BALSAMIC VINAIGRETTE
12

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF
12

SOUP DU JOUR

12



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER

MARKET PRICE

MAHI-MAHI

CASHEW ARARE CRUST | JASMINE RICE | GOLDEN RAISIN JAM | DATE CHUTNEY

44

YELLOW TAIL TUNA

SAFFRON TOMATO BROTH | MARCONA ALMOND | CASTELVETRANO OLIVE | BAGUETTE

44

KODIAK SCALLOPS

RED LENTILS | CHESTNUTS | POACHED CRANBERRY | BLOOD ORANGE BEURRE ROUGE

40

CERTIFIED ANGUS BEEF RIBEYE

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI

PIMENTON ESPRESSO CRUST *

58

CERTIFIED ANGUS PRIME FILET

BRAISED SWISS CHARD | GUAJILLO COFFEE DEMI | FONDANT POTATO *

54

LAMB RACK

LAVENDER PISTACHIO CRUST | MINT PESTO | CURRY CARROT PUREE

WHITE CORN POLENTA

48

ELK OSSO BUCCO

SPRUCE TIP GREMOLATA | GAME DEMI | VEGETABLE PAVÉ

46

DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION

BRUSSEL LEAVES | MAPLE AND BOURBON LACQUER

46

GRAIN BOWL (VEGAN)

FARRO | ROASTED BRUSSEL SPROUTS | BURNT LEEKS &

BUTTERNUT SQUASH | TOASTED SESAME TAHINI

30

SIDES

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



CHEF DE CUISINE CAMERON RICHARDSON
SOUS CHEF BEN ROGERS
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