

# DINNER MENU

## STARTERS AND SHAREABLES

### BONE MARROW

PICKLED MUSTARD | GRILLED BREAD | TOASTED CRUMBS  
20

### FALAFEL

GREEK YOGURT | PICKLED VEGETABLES | MINT  
10

### LOBSTER TAIL CRUDO

SEA URCHIN EMULSION | MEYER LEMON | FENNEL  
20

### RISOTTO OF THE DAY

PREPARATION CHANGES DAILY  
16

### FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS  
9

### PORK BELLY RILLETTE

APPLE & RED GRAPE CHUTNEY | GRILLED SPENT GRAIN  
16

### OYSTERS

MIGNONETTE OF THE DAY  
20

### FROMAGIO'S CHEESE AND MEAT PLATE

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

## SALADS AND SOUPS

### CAESAR SALAD

BABY ROMAINE | PECORINO ROMANO | CROSTINI  
BLACK GARLIC CAESAR DRESSING\*  
12

### SPINACH SALAD

HONEY YOGURT DRESSING | ROASTED BEETS | BABY CARROTS  
12

### MIXED GREENS

CHARRED TOMATO VINAIGRETTE | HEIRLOOM TOMATO | PINE NUT | FETA  
12

### KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF  
12

### ROMA TOMATO SOUP

BLUE CHEESE PANNA COTTA | BASIL OIL  
12



# DINNER MENU

## ENTREES

### KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER

MARKET PRICE

### BLACK COD

SAUCE CHORON | HARICOT VERT | WHITE CORN POLENTA

44

### HALIBUT

FERMENTED BLUEBERRY COULIS | MAQUE CHOUX | PICKLED OKRA

44

### SALMON

BABAGHANOUSH | BABY ARTICHOKE | WILD MUSHROOMS | ISRAELI COUSCOUS

40

### CERTIFIED ANGUS BEEF RIBEYE

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI

PIMENTON ESPRESSO CRUST \*

58

### CERTIFIED ANGUS PRIME FILET

BRAISED MUSTARD GREENS | GUAJILLO COFFEE DEMI | FONDANT POTATO \*

54

### ELK OSSO BUCCO

SITKA SPRUCE GREMOLATA | RHUBARB MOSTARDA | WHITE BEANS

46

### DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION

BRUSSEL LEAVES | MAPLE AND BOURBON LACQUER

46

### GRAIN BOWL (VEGAN)

AK BARLEY COUSCOUS | YELLOW SQUASH | ZUCCHINI | POMODORO

30

## SIDES

BROCCOLINI 6

FINGERLINGS 6

BRUSSEL SPROUTS 9

MUSHROOMS 14

FOIE GRAS 18



CHEF DE CUISINE CAMERON RICHARDSON  
SOUS CHEF ROBERT GUARCO  
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