

# DINNER MENU

## STARTERS AND SHAREABLES

### BONE MARROW

CAPER RELISH | GRILLED BREAD |  
TOASTED CRUMBS 20

### FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE |  
BREADCRUMBS 10

### LOBSTER ROLL

LEMON AIOLI | CAVIAR |  
BUTTERMILK ROLL 25

### RISOTTO OF THE DAY

18

### 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

### KALE SALAD

COMPRESSED WATERMELON | PICKLED GRAPES |  
FETA | ROASTED GARLIC BALSAMIC VINAIGRETTE 12

### BURRATA AND HEIRLOOM TOMATO SALAD

BASIL PESTO 12

### MUSHROOM BISQUE

TRUFFLE MUSHROOMS 12

### KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF 13

## ENTREES

### KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER  
MARKET PRICE

### ALASKA SALMON

BLACK LENTILS | BEET PUREE | MICRO GREEN SALAD 42

### 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

### VEAL TENDERLOIN

CHARRED TOMATO | EGGPLANT CROQUETTE | GRILLED BAGUETTE | BASIL PESTO 48

### ALASKA HALIBUT

SAFFRON BEURRE BLANC | ISRAELI COUSCOUS | ROASTED TOMATO RELISH | BRAISED FENNEL 46

### GRAIN BOWL

AK BARLEY COUSCOUS | BABY CARROTS | GRILLED CARROT ROMESCO | PEAS 30

## SIDES

BROCCOLINI 8

FINGERLINGS 8

BRUSSEL SPROUTS 8

TRUFFLE BUTTER MUSHROOMS 14

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 PROTEIN IS COOKED MEDIUM RARE UNLESS OTHERWISE SPECIFIED.

FOR PARTIES OF SIX OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED & BE PRESENTED ONE CHECK.

# SUMMER PRIX FIXE

WEEK OF MAY 14TH

## BEET SALAD

ROASTED BABY BEETS | GOAT AND MASCARPONE MOUSSE | CANDIED HAZELNUT BALSAMIC

Domaine Dupeuble, Beaujolais, France

## GRILLED CHEESE AND TOMATO SOUP

BRIOCHE | MANCHEGO | HEIRLOOM TOMATO

El Coto Crianza, Rioja, Spain

## HALIBUT

LACTO FERMENTED TOMATO | FENNEL SALAD | TOASTED COUSCOUS

Simonnet-Febvre Vaillons, Premier Cru, Chablis, France

## KING SALMON

QUINOA | SPRING RAMPS | GUANCIALE

Shea Cellars, Willamette Valley, Oregon

## THYME PANNA COTTA

STRAWBERRY ROMANOV | VANILLA DRAGON TUILE

Bottex La Cueille Sparkling Rosé Demi-Sec, Bugey-Cerdon, France

### CHEF DE CUISINE: CAMERON RICHARDSON

WHOLE TABLE COMMITMENT REQUIRED

NO SUBSTITUTIONS

125 PER PERSON

+ 40 PER PERSON FOR WINE PAIRING

