

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

OYSTERS

HALF DOZEN OYSTERS | MIGNONETTE OF THE
DAY 22

FROMAGIO'S CHEESE AND MEAT PLATE

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

RISOTTO OF THE DAY

18

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.