

DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

FIG CHUTNEY | GRILLED BREAD | TOASTED CRUMBS | HORSERADISH BUTTER
20

LOBSTER ROLL

LEMON AIOLI | CAVIAR | BUTTERMILK ROLL
25

RISOTTO OF THE DAY

18

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | PECORINO
10

FOIE GRAS MOUSSE

ONION JAM | BROWN BUTTER CROSTINI
15

OYSTERS

HALF DOZEN OYSTERS | ROASTED FENNEL SORBET
22

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

CIDER VINAIGRETTE | CANDIED WALNUT | POACHED PEAR
12

CITRUS FENNEL SALAD

ORANGE | GRAPEFRUIT | RADICCHIO
12

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF
13

WINTER SQUASH SOUP

ACORN | BUTTERNUT | CANDIED PEPITAS
12



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER

MARKET PRICE

BLACK COD

PARISIAN GNOCCHI | LOBSTER NAGE | RED MUSTARD GREENS

44

KODIAK SCALLOPS

SMOKED TOMATO | TOASTED ORZO | MICRO CRESS

44

BIG EYE TUNA

GREEN OLIVE TAPENADE | PICKLED GREEN BEANS | TOMATO JAM

48

14 OZ MISHIMA ULTRA NEW YORK

BEEF FAT SOUBISE | TRUFFLE FRITTES

180

CERTIFIED ANGUS BEEF RIBEYE

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI

PIMENTÓN ESPRESSO CRUST*

58

DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION

BRUSSELS LEAVES | MAPLE AND BOURBON LACQUER

46

VENISON

HUCKLEBERRY DEMI | SWEET POTATO LATKE | WHITE ASPARAGUS

52

GRAIN BOWL

COCONUT CAULIFLOWER PURÉE | PEARL BARLEY | BRUSSELS SPROUTS

30

SIDES

BROCCOLINI 8

FINGERLINGS 8

BRUSSELS SPROUTS 8

MUSHROOMS 14



CHEF DE CUISINE CAMERON RICHARDSON
SOMMELIER & MANAGER ADAM TREPTOW



*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 & BE PRESENTED ONE CHECK.