DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

FIG CHUTNEY | GRILLED BREAD | TOASTED CRUMBS | HORSERADISH BUTTER

LOBSTER ROLL*

LEMON AIOLI | CAVIAR | BUTTERMILK ROLL

RISOTTO OF THE DAY

18

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | PECORINO

FOIE GRAS MOUSSE

ONION JAM | BROWN BUTTER CROSTINI

OYSTERS*

HALF DOZEN OYSTERS | ROASTED FENNEL SORBET

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

KALE SALAD

CIDER VINAIGRETTE | CANDIED WALNUT | BLUE CHEESE CRUMBLES | POACHED PEAR

CITRUS FENNEL SALAD

ORANGE | GRAPEFRUIT | RADICCHIO

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF

WINTER SQUASH SOUP

ACORN | BUTTERNUT | CANDIED PEPITAS



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

BLACK COD*

PARISIAN GNOCCHI | LOBSTER NAGE | RED MUSTARD GREENS

KODIAK SCALLOPS *

SMOKED TOMATO | TOASTED ORZO | MICRO CRESS | PICKLED CRANBERRY | PINE NUT

BIG EYE TUNA *

GREEN OLIVE TAPENADE | PICKLED GREEN BEANS | TOMATO JAM
48

14 OZ MISHIMA ULTRA NEW YORK *

BEEF FAT SOUBISE | TRUFFLE FRITTES

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

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

