

STARTERS AND SHAREABLES

FRIED OLIVES

Castelvetrano Olives | Goat Cheese | Pecorino
12

BONE MARROW

Roasted Garlic | Crostini | Parsley | Capers
22

FROMAGIO'S CHEESE AND MEAT PLATE

Hand-Selected Meat And Cheese | Lavash Crackers | Berries | Honeycomb
25

SALADS AND SOUPS

MIXED GREEN SALAD

Red Currant Vinaigrette | Candied Pecan | Goat Cheese
12

CAESAR SALAD *

Romaine Hearts | Pecorino Romano | Garlic Herb Crouton | Roasted Garlic Caesar Dressing *
13

ROASTED POBLANO AND CORN SOUP

Charred Corn | Pickled Jalapeño
10

ENTREES

KING CRAB LEGS

One Pound | Lemon | Drawn Butter
Market Price

BLACK COD *

Leek Soubise | Tea Rice Cake | Swiss Chard
46

HALIBUT *

Zucchini Emulsion | Kalamata Tapenade | Vegetable Succotash
52

CERTIFIED ANGUS BEEF RIBEYE *

Bordelaise Sauce | Crushed Fingerlings | Broccolini
Pimentón Espresso Crust
70

DUROC PORK CHOP *

Roasted Butternut Squash | Burnt Apple | Hazelnuts | Cipollini Onion
Brussels Leaves | Maple Bourbon Lacquer
48

DESSERTS

MEYER LEMON POSSET

Pineapple Yuzu Gel | Almond Financier | Mandarin Sorbet | Sea Buckthorn Pearls
14

BITTERSWEET CHOCOLATE ENTREMET

Caramelized White Chocolate | Mint Ice Cream | Milk Chocolate Crumbs
13

BANANAS FOSTER

Flambéed Tableside
18 Per Person | 2 Person Minimum

