

DINNER MENU

STARTERS AND SHAREABLES

OYSTERS *

Daily Mignonette
30

FRIED OLIVES

Castelvetrano Olives | Goat Cheese | Pecorino Romano
12

RISOTTO OF THE DAY

20

BONE MARROW

Roasted Garlic | Crostini | Parsley | Capers
22

PORK BELLY

House Pickle | Honey Mustard | Gruyere Mornay | Chicken Fat Crouton
22

FROMAGIO'S CHEESE AND MEAT PLATE

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

CAVIAR AND CHIPS

1 Oz Black Osetra Caviar | Warm Chips | Vodka Crème Fraîche

SALADS AND SOUPS

HEIRLOOM TOMATO SALAD

Pickled Cauliflower | Cucumber | Hummus | Radish
12

MIXED GREEN SALAD

Red Currant Vinaigrette | Candied Pecans | Goat Cheese
12

CAESAR SALAD *

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

SUMMER SQUASH BISQUE

Crouton | Parmesan Foam
10

ROASTED POBLANO AND CORN SOUP

Charred Corn | Pickled Jalapeño
10



DINNER MENU

ENTREES

KING CRAB LEGS

One Pound | Lemon | Drawn Butter
Market Price

HALIBUT *

Zucchini Emulsion | Kalamata Tapenade | Vegetable Succotash
52

BLACK COD *

Leek Soubise | Tea Rice Cake | Swiss Chard
46

SALMON *

White Tomato Broth | Red Quinoa | Blistered Cherry Tomatoes
48

DUROC PORK CHOP *

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

PRIME FILET *

Green Peppercorn Demi | Baby Carrots | Parsnip Purée
55

CERTIFIED ANGUS BEEF RIBEYE *

Bordelaise Sauce | Crushed Fingerlings | Broccolini
Pimentón Espresso Crust
70

ANDERSON RANCH LAMB RACK *

Dukkah Crust | Pearl Barley | Fig Gastrique | Pickled Lemon
85

VEGAN ENTREE

Smoked Tomato Sauce | Red Quinoa | Wild Mushrooms | Tempura Squash
32

SIDES

Mushrooms 14
Broccolini 8
Fingerlings 8
Brussels Sprouts 8



SOMMELIER & MANAGER | ADAM TREPTOW
CHEF DE CUISINE | CAMERON RICHARDSON



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY , SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF
FOODBORNE 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.

DESSERTS

MEYER LEMON POSSET

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

BERRY CRÈME MOUSSELINE TART

White Balsamic | Frangipane Ice Cream | Blueberry Ganache 13

MILLE-FEUILLE

Raspberry and White Chocolate Mousse | Preserved Rhubarb
Sumac Puff Pastry 14

BOMBOLONI DOUGHNUT

Sour Cherry Pink Peppercorn Compote | Goat Cheesecake 13

BITTERSWEET CHOCOLATE ENTREMET

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

BANANA SPLIT

Banana Split Ice Cream | Chocolate Sauce | Florentine Tux
Banana Brûlée | Berries 16

HOUSE-MADE ICE CREAM AND SORBET

Ice Cream: Bourbon Caramel | Mint | Frangipane 6

Sorbet: Dark Chocolate | Mandarin | Red Currant 6

CAFÉ DIABLO

Flambéed Tableside Minimum Two 18 Per Person

BANANAS FOSTER

Flambéed Tableside Minimum Two 18 Per Person