

STARTERS AND SHAREABLES

FRIED OLIVES

Castelvetrano Olives | Goat Cheese | Pecorino
12

BONE MARROW

Pickled Beets | Pickled Mustard Seeds | Grilled Spent Grain
24

FROMAGIO’S CHEESE AND MEAT PLATE

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

SALADS AND SOUPS

KALE SALAD

Whipped Goat Cheese | Roasted Red Beets | Candied Walnuts
12

CAESAR SALAD*

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

TOMATO BISQUE

Lavender Cream | Parmesan Tuile
10

ENTREES

KING CRAB LEGS

One Pound | Lemon | Drawn Butter
Market Price

BLACK COD*

Potato Pavé | Citrus Crème Fraîche | Salmon Roe | Braised Red Cabbage
44

KODIAK SCALLOPS*

Tomato Jam | Polenta Cake | Pickled Apple | Fennel | Prosciutto
44

DUROC PORK CHOP*

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

CERTIFIED ANGUS BEEF RIBEYE*

Bordelaise Sauce | Crushed Fingerlings | Broccolini
Pimentón Espresso Crust
70

DESSERTS

BLACK CURRANT WHITE CHOCOLATE PANNACOTTA

Cardamom Tuile | Gelée Noire | Fresh Berries
14

DARK CHOCOLATE CARAMEL TART

White Chocolate Mousse | Dark Chocolate Sauce | Espresso Ice Cream
13

BANANAS FOSTER

Flambéed Tableside
18 Per Person | 2 Person Minimum

