STARTERS AND SHAREABLES

FRIED OLIVES
Castelvetrano Olives | Goat Cheese | Pecorino
12

BONE MARROW
Pickled Beets | Pickled Mustard Seeds | Grilled Spent Grain
26

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
46

KODIAK SCALLOPS*
Tomato Jam | Polenta Cake | Pickled Apple | Fennel | Prosciutto
48

DUROC PORK CHOP*
Roasted Butternut Squash | Burnt Apple | Hazelnuts | Cipollini Onions
Brussels Leaves | Maple Bourbon Lacquer
55

CERTIFIED ANGUS BEEF RIBEYE*
Bordelaise Sauce | Crushed Fingerlings | Broccolini
Pimentón Espresso Crust
72

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

Crow's Nest

V.11.12.26