

APPETIZERS

*TUNA TARTARE
CHILI OIL, ASIAN PEAR, TAPIOCA
19

MAINE MUSSELS MARINIÈRE
GRILLED GARLIC TOAST
23

ROASTED BONE MARROW
PARSLEY CAPER SALAD, TOASTED BAGUETTE
19

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

CRISPY BERKSHIRE PORK BELLY
PICKLED MUSTARD SEEDS, GREEN TOMATO JAM
19

INGRID BENGIS SEARED SCALLOPS
SMOKED BUTTER, SUGAR SNAP PEAS, LIME
22

SOUP & SALADS

CREAMY CAULIFLOWER SOUP
CURRY OIL, BACON
15

FRESH BURRATA
ARUGULA PESTO, PANCETTA CRISP
ROASTED GRAPES
17

STEAMED SHRIMP SALAD
CHAMPAGNE DRESSING
LOCAL GREENS, AVOCADO
19

ROMAINE CAESAR SALAD
LEMON, CHILI
12

ENDIVE & VANILLA POACHED PEAR SALAD
SMOKED BLUE CHEESE, SPECK HAM
SHERRY VINAIGRETTE
18

TASTING MENU

5 Courses 112
Wine Pairings 60

*TUNA TARTARE
CHILI OIL, ASIAN PEAR, TAPIOCA

CREAMY CAULIFLOWER SOUP
CURRY OIL, BACON

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PAN ROASTED RED SNAPPER
HERBAL VINAIGRETTE, BABY POTATOES

CHARRED POBLANO BRAISED SHORT RIB
CRISPY ONIONS, TOASTED PUMPKIN SEEDS

WARM CHOCOLATE BREAD PUDDING
KAHLUA CINNAMON ICE CREAM

**ADD BONE MARROW OR PEAR SALAD
10

*SIMPLY COOKED

Served with Shishito Peppers

SZECHUAN PEPPER CRUSTED
YELLOWFIN TUNA
36

ORGANIC NORWEGIAN SALMON
33

8 OZ "RR" RANCH BEEF TENDERLOIN
49

10 OZ SNAKE RIVER FARMS PORK CHOP
34

JOYCE FARMS POULET ROUGE
31

12 OZ "RR" RANCH PRIME NY STRIP
75

24 OZ CENTER CUT PORTERHOUSE
45 DAY DRY AGED CAB
125

BUTTER POACHED MAINE LOBSTER
61

SIDES 10

ROASTED MAITAKE MUSHROOMS
SESAME, LIME

BRAISED FENNEL
DILL, LEMON

MASHED POTATOES

HAND CUT FRENCH FRIES

CHARRED BROCCOLINI
BLACK PEPPER, PECORINO

MAC & CHEESE
GOLD CREEK FARMS SMOKED CHEDDAR

SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

FERMENTED HABAÑERO HOT SAUCE

BLACK PEPPER CONDIMENT

ENTRÈES

*SLOW COOKED ORGANIC NORWEGIAN SALMON
BLACK TRUFFLE CRUMBS, BUTTERED SALSIFY, PARSNIP
35

PAN ROASTED RED SNAPPER
HERBAL VINAIGRETTE, BABY POTATOES
36

SLOW ROASTED HAPUKA SEA BASS
SWEET PEA PURÉE, VERJUS BUTTER, TROUT ROE
37

BUTTER POACHED MAINE LOBSTER
BUTTERED NAPA CABBAGE, GINGER, MINT
64

*SNAKE RIVER FARMS GOLD LABEL SPINALIS SURF & TURF
BUTTER POACHED MAINE LOBSTER TAIL
SAFFRON CREAM, CHANTERELLE MUSHROOMS
140

BRAISED LAMB SHANK
MANCHEGO POLENTA, SAUTEÉD RAINBOW CHARD
PICKLED MUSHROOMS
45

TAGLIATELLE A LA CARBONARA
*FRESH EGG, PANCETTA, PEA SHOOTS
24

*GRILLED SNAKE RIVER FARMS PORK CHOP
BACON APPLE MUSTARD, KALE
47

JOYCE FARMS POULET ROUGE
LEMON BLACK TRUFFLE VINAIGRETTE
WHITE BEAN PURÉE
33

CHARRED POBLANO BRAISED SHORT RIB
CRISPY ONIONS, TOASTED PUMPKIN SEEDS
42

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions.

CHEF DE CUISINE - RACHEL WIENER
Jean-Georges Vongerichten