

**\*WARM**

- LOBSTER BISQUE – 'sweetbread croutons' / roasted corn 13
- PORK BELLY – seared scallop / celery apple salad 15
- LANGOUSTINE – vermicelli pasta / parmesan froth / basil 16
- FOIE GRAS – seared / ice cream 'sandwich' / strawberries / marshmallow 18

**\*CHILLED**

- 'CRAB LOUIE' & AHI TUNA 'CIGARETTES' – yuzu vinaigrette / iceberg 15
- BEEF CARPACCIO & TARTARE – american caviar / quail egg yolk / mustard 17
- OYSTERS – creole remoulade / agave bbq / wasabi 'caviar' 14
- KING CRAB & BEEF ROULADE – wasabi root / ponzu / tempura 15

**GARDEN**

- ✓ HEIRLOOM TOMATO TART – basil crème brûlée / humboldt fog 13
- ✓ BABY BEET SALAD – truffle blue cheese / toasted pistachios / arugula 12
- ✓ SOUP TRIO – chestnut / butternut squash / parsnip 12
- ✓ ORGANIC GREENS – caramelized pear / pumpkin seeds / pomegranate vinaigrette 11

**\*TASTING 48/62**

- CRAB CAKE – crispy bacon / frisée / sherry vinaigrette  
*Ferrari Carano 'Reserve' Chardonnay, Russian River Valley, 2008*
- SHORT RIB – sautéed broccolini / blue cheese polenta  
*BV 'Tapestry' Meritage, Napa Valley, 2006*
- ROASTED PLUM CRISP – earl grey sorbet



DENOTES VEGETARIAN SELECTIONS



## \*RANCH

20 oz PRIME BONE-IN RIBEYE – potatoes / cipollini onions / hollandaise 46

8 oz PRIME FILET – heirloom baby carrots / polenta 'fries' / porcini 38

10 oz PRIME NEW YORK – sautéed forest mushrooms / marsala 39

BUFFALO TENDERLOIN – bacon wrapped / hawaiian sweet potatoes / blackberry demi 42

VEAL PORTERHOUSE – lobster béarnaise / mushroom risotto / kale 43

7 oz WAGYU STRIPLOIN – roasted bone marrow / charred bread / 'bordelaise' 58

DIVER SCALLOPS – 'paella' / arborio rice / mussels / clams / chorizo 38/68

## \*FARM

RED BIRD CHICKEN – cheddar grits / fall vegetables / natural jus 29

DUCK BREAST – braised salsify / quince jam / cider reduction 34

VENISON LOIN – pecan crusted / sweet potato ravioli / cherry port sauce 35

GNOCCHI – wild mushrooms / spinach / shaved truffle 24

LAMB CHOP – braised shank / celery root pudding / xocopilli demi 37

## \*SEA

SUSTAINABLE SALMON – mussels / fennel / fingerling potatoes 32

MAINE LOBSTER – butter poached tail & claws / corn chowder 'sauce' 45

BERAMUNDI – broccoli cream / chanterelle mushrooms / balsamic reduction 35

CHILEAN SEA BASS – potato risotto / artichoke / braised oxtail 38

## ADDITIONS 7

✓ sautéed spinach

✓ gruyère whipped potatoes

✓ mixed mushrooms

✓ jumbo asparagus / garlic butter

artichoke & bacon

'deluxe' potatoes

✓ charred corn

✓ brussels sprouts/ roasted beets

lobster 'mac & cheese' 12

\* ITEMS CAN BE SERVED RAW OR UNDERCOOKED, 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.



