

starters

SCALLOP TARTARE***

*ginger soy marinade, avocado puree, black sesame tuille
burnt orange coulis*
22

GARDEN TEMPURA

*artichoke, brussels, turnip, carrot, squash blossoms
green goddess dressing*
18

CAESAR SALAD

*romaine, charred napa cabbage, parmesan, cured egg yolk
olive breadcrumb, caesar dressing*
15

FALL CITRUS SALAD**

*blood orange variations, whipped goat cheese, compressed pear
brioche crumble, crystallized basil, citrus vinaigrette*
16

ROASTED PUMPKIN SOUP**

brown butter, toasted pepitas, sage crema
14

LOBSTER BISQUE**

lobster, ginger, sea bean, yuzu aioli, rice cracker
18

BAKED BRIE

*wildberry syrup, pretzel crumb
rosemary house crackers, pepper bacon jam*
18

SHRIMP SCAMPI

squid ink angel hair pasta, frisee, crusty bread
22

Chef de Cuisine Taylor Radebaugh

*May be served raw or under-cooked Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

**Gluten-free

Please notify your server if you have any food allergies

entrees

BUTTERNUT SQUASH TORTELLINI
butternut squash, leeks, pepitas
tri-colored cauliflower, nori cream
32

BLACK COD*
sage spaetzle, parsnip puree
pomegranate
52

CHICKEN ROULADE**
escarole, baby turnips
white bean puree
34

LAMB CHOP***
mint-breaded lamb chops, lamb stew
yukon gold potatoes, zatar broccolini
tepary bean hummus
54

FEATURE OF THE DAY
ever-changing, farm-fresh
mkt price

BEEF RAVIOLI
onion soubise, rutabaga
ricotta, bean sprouts
44

FRUTTI DI MARE*
house-made angel hair pasta, scallops
clams, shrimp, tomato broth
46

BEEF SHORT RIBS**
celery root puree, horseradish demi, fall pave
roasted root vegetables, maitake mushroom
52

WAGYU BURGER*
smoked brisket, white cheddar, ltop
crispy shallots, guajillo aioli
26

prime steaks & chops***

WAGYU HANGING TENDER – 9OZ
58

RIBEYE SPLIT BONE - 16 OZ
64

FILET MIGNON – 8OZ
58

WHOLE BRANZINO
52

LAMB SHANK
45

TOMAHAWK FOR TWO
145

NY STRIP – 12OZ
60

sauces

TALLOW BEARNAISE, CHIMICHURRI, GREEN CHILI GORGONZOLA, MUSHROOM BORDELAISE
each steak includes 1 sauce. additional sauces 7 each

sides

TRUFFLE WHIPPED POTATOES**
black truffle butter, chives
12

ZATAR BROCCOLINI**
ras al hanout yogurt
11

LOADED HASSELBACK POTATO**
cheese powder, bacon butter
broccoli sour cream foam, scallion
13

SPINACH SOUFFLE
12

ROASTED HEIRLOOM CARROTS**
honey, pistachio, crème fraîche
sumac, hickory smoked salt
11

PAELLA SPICED RISOTTO
manchego, sofrito
15

WILD MUSHROOM & FARRO
mushroom trio, thyme, parmesan
14

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