

## Appetizer

|   |    |
|---|----|
| Oyster  | 17 |
| <i>chilled, wianno, maine, horseradish mignonette</i>   |    |
| Hudson Valley Foie Gras «trio»  | 25 |
| <i>pan seared ~ caramelized pineapple, torchon ~ strawberry rhubarb compote, foie blond ~ aged balsamic</i> |    |
| <i>paired with château raymond~lafon sauternes «supplement 15»</i>  |    |
| Tuna / Hamachi Poke   | 18 |
| <i>candied yuzu, tobiko caviar, avocado, won~ton crisp, white miso emulsion</i>                             |    |
| Monterey Bay Red Abalone  | 18 |
| <i>artichoke barigoule, green garlic purée, wild oregon watercress, meyer lemon vinaigrette</i>             |    |
| Spring Risotto  | 15 |
| <i>carabinieri rice, english pea, local morel, grilled ramp, parsley purée, parmigiano reggiano</i>         |    |
| Artichoke~Spinach Cannelloni  | 14 |
| <i>house~made pasta, pan roasted chanterelle, ricotta, parmesan foam</i>                                    |    |
| Steak Tartare   | 14 |
| <i>wild arugula, cornichon, fingerling potato chip, pickled chanterelle, habenero aioli</i>                 |    |
| Soft Shell Crab   | 18 |
| <i>panko breaded, shaved fennel, red pepper remoulade</i>   |    |
| Dayboat Scallop   | 16 |
| <i>pan seared, fava bean purée, mâche, local morel, truffle jus</i>   |    |

## Salad

|  |    |
|--|----|
| Endive   | 12 |
| <i>candied pecan, granny smith apple, bleu d' auvergne crostini, pomegranate vinaigrette</i> |    |
| Grilled Asparagus  | 16 |
| <i>wild miner's lettuce, citrus cured arctic char, ramp vinaigrette, barrel aged feta</i>    |    |
| Morel & Sweetbread   | 14 |
| <i>rocola arugula, mâche, local morel, crispy shallot, truffle vinaigrette</i>               |    |
| Baby Beet  | 12 |
| <i>shaved fennel, avocado, haricot vert, frisée, bleu d' auvergne vinaigrette</i>            |    |
| Dungeness Crab   | 18 |
| <i>blood orange, kaffir lime, roasted heart of palm, micro cilantro, yuzu emulsion</i>       |    |

## Soup

|  |    |
|--|----|
| Wild Watercress  | 12 |
| <i>white truffle oil, crème fraîche, brioche crouton</i> |    |
| Littleneck Clam Chowder                                  | 14 |
| <i>new england style, applewood smoked bacon</i>         |    |

## Entrée

|  |    |
|--|----|
| Alaskan King Salmon  | 38 |
| <i>pan seared fingerling potato, fava bean, pea shoots, chanterelle, black truffle jus</i>       |    |
| Red Snapper  | 36 |
| <i>maine lobster ravioli, oven dried tomato, bloomsdale spinach, lobster broth</i>               |    |
| John Dory  | 38 |
| <i>local asparagus, local morel mushroom, sunchoke, basil~leek emulsion</i>                      |    |
| Hawaiian Yellowfin Tuna  | 38 |
| <i>coriander~habanero crust, spot prawn spring roll, shiso~radish salad, wasabi beurre blanc</i> |    |
| Free~Range Chicken   | 28 |
| <i>oven roasted, fregola cous~cous, seared zucchini, toasted hazelnut jus</i>                    |    |
| Sonoma Duck  | 37 |
| <i>pan seared breast, yukon gold gnocchi, english pea, carrot fondant, duck consommé</i>         |    |
| Colorado Rack of Lamb  | 48 |
| <i>horseradish~potato purée, seared porcini, cipollini, rapini, roasted garlic jus</i>           |    |
| Veal Tenderloin  | 38 |
| <i>pan seared, yukon potato «risotto», grilled ramp, creamy mousserone, sauce bordelaise</i>     |    |
| Kurobuta Pork Chop   | 36 |
| <i>10 oz, apricot chutney, crispy anson mills polenta, chanterelle</i>                           |    |

## Natural Prime Beef

*haricot vert, potato gratin, red wine jus*

|                   |    |
|-------------------|----|
| Kansas City       | 46 |
| <i>16 oz</i>      |    |
| Filet Mignon      | 42 |
| <i>8 oz</i>       |    |
| Rib~eye           | 44 |
| <i>14 oz</i>      |    |
| Dry~Aged New York | 58 |
| <i>16 oz</i>      |    |

## Artisan Cheese

Epoisse  
*cow, france*  
*strawberry~rhubarb compote*

Crottin De Champcol  
*goat, france*  
*granny smith apple*

Brillat Savarin  
*cow, france*  
*port poached cherry*

Manchego  
*sheep, spain*  
*candied hazelnut*

P'tit Basque  
*sheep, france*  
*marcona almond*

Bleu d' Auvergne  
*cow, france*  
*local apricot*

three selections

16

six selections

28

served with toasted walnut~fig bread