

## APPETIZERS

SPICY TUNA TARTARE\*  
AVOCADO, CUCUMBER, SHISO  
18

MAINE MUSSELS MARINIÈRE  
GRILLED GARLIC TOAST  
23

ROASTED BONE MARROW  
PARSLEY CAPER SALAD, TOASTED  
BREAD  
19

CHILI GLAZED PORK BELLY  
CARROT GINGER PURÉE, PICKLED  
FENNEL  
19

BLACK TRUFFLE PIZZA  
FONTINA CHEESE  
22

## SOUP & SALADS

CREAM OF TOMATO SOUP  
AGED CHEDDAR, BASIL  
14

FRESH BURRATA  
ARUGULA PESTO, GRAPES, PANCETTA  
17

STEAMED SHRIMP SALAD  
LOCAL GREENS, AVOCADO, CHAMPAGNE  
DRESSING  
19

ROMAINE CAESAR SALAD  
CHILI, LEMON  
12

FRESH STRAWBERRY SALAD  
GOAT CHEESE, SPRING HERBS  
17

## \*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

## SIDES <sup>10</sup>

ROASTED MAITAKE MUSHROOMS  
SESAME, LIME

SAUTEED HARICOT VERTS  
SHAVED ALMONDS, MINT

MASHED POTATOES

HAND CUT FRENCH FRIES

CHARRED BROCCOLINI  
BLACK PEPPER, PECORINO

## SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

SALSA MACHA

BLACK PEPPER CONDIMENT

## \*TASTING MENU

*4 Courses 60*

*Wine Pairings 40*

SPICY TUNA TARTARE  
AVOCADO, CUCUMBER, SHISO  
*CLETO CHIARLI BRUT DE NOIR ROSÉ, ROMAGNA, ITALY*

ROASTED BONE MARROW  
PARSLEY CAPER SALAD, TOASTED BREAD  
*DOW'S 20 YEAR TAWNY PORT*

PAN ROASTED RED SNAPPER  
CAMELIZED MUSHROOMS, JALAPEÑO, LEMON  
*MARTINSANCHO VERDEJO, RUEDA, SPAIN*

**-OR-**

5OZ "RR" RANCH BEEF TENDERLOIN  
POTATO PURÉE, BROCCOLINI  
*FISHER UNITY CABERNET SAUVIGNON, SONOMA-NAPA VALLEY*

SALTED CARAMEL SUNDAE  
CARAMEL PEANUTS, POPCORN, CHOCOLATE FUDGE  
*2008 CASTELLO DI MELETO VIN SANTO, CHIANTI*

## ENTREES

SLOW COOKED ORGANIC NORWEGIAN SALMON  
POTATO PURÉE, SWEET CHILI VINAIGRETTE,  
CUCUMBER, PARSLEY  
34

PAN ROASTED RED SNAPPER  
CAMELIZED MUSHROOMS  
JALAPEÑO, LEMON  
36

MISO YUZU GLAZED GROUPER  
BABY BOK CHOY, NORI  
37

CHAR GRILLED JOYCE FARMS POULET ROUGE  
SPRING CITRUS, LEMONGRASS DRESSING  
33

SEARED TOFU  
MALAYSIAN CHILI SAUCE, CELERY  
26

SPICED SNAKE RIVER FARMS PORK CHOP  
PAPAYA MUSTARD, ROSEMARY HONEY  
VINAIGRETTE  
36

GREEN CURRY BRAISED LAMB SHANK  
CILANTRO, BABY SPRING VEGETABLES  
43

\*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*