

## APPETIZERS

TUNA TARTARE\*  
AVOCADO, SPICY RADISH, GINGER MARINADE  
18

MAINE MUSSELS MARINIÈRE  
GRILLED GARLIC TOAST  
23

ROASTED BONE MARROW  
PARSLEY CAPER SALAD, TOASTED BAGUETTE  
19

BLACK TRUFFLE PIZZA  
FONTINA CHEESE  
22

CLASSIC MARGHERITA PIZZA  
MOZZARELLA, BASIL  
14

## SOUP & SALADS

LOCAL SWEET CORN SOUP  
CILANTRO, SERRANO CHILI  
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 & BLUEBERRY SALAD  
GOAT CHEESE, SUMMER HERBS  
17

## TASTING MENU

4 Courses 60  
Wine Pairings 50

LOCAL SWEET CORN SOUP  
CILANTRO, SERRANO CHILI

-OR-

TUNA TARTARE  
AVOCADO, SPICY RADISH, GINGER MARINADE  
+5

FRESH STRAWBERRY SALAD  
GOAT CHEESE, SUMMER HERBS

-OR-

ROASTED BONE MARROW  
PARSLEY CAPER SALAD, TOASTED BAGUETTE

PAN ROASTED RED SNAPPER  
CORN, BABY POTATOES, HERBAL VINAIGRETTE

-OR-

5 OZ "RR" RANCH BEEF TENDERLOIN  
POTATO PURÉE, BROCCOLINI  
+5

SALTED CARAMEL SUNDAE  
CARAMEL PEANUTS, POPCORN, CHOCOLATE FUDGE

## \*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 10

ROASTED MAITAKE MUSHROOMS  
SESAME, LIME

SAUTÉED 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

## ENTRÉES

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

PAN ROASTED RED SNAPPER  
CORN, BABY POTATOES, HERBAL VINAIGRETTE  
36

MISO YUZU GLAZED GROUPER  
BABY BOK CHOY, NORI  
37

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

CARAMELIZED CORN PAPPARDELLE  
HERILOOM TOMATOES, BASIL FONDUE  
28

SNAKE RIVER FARMS PORK CHOP  
TANGY BARBEQUE SAUCE, SUMMER BEANS  
37

GREEN CURRY BRAISED LAMB SHANK  
CILANTRO, BABY SUMMER VEGETABLES  
45

\*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*