

## 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

CRISPY BERKSHIRE PORK BELLY  
PICKLED MUSTARD SEEDS, GREEN TOMATO JAM  
19

## SOUP & SALADS

ROASTED LOBSTER & FENNEL BISQUE  
BITTER COCOA BRANDIED CREAM, CHIVES  
22

FRESH BURRATA  
SUNDRIED PINEAPPLE, BASIL  
CITRUS MICRO GREENS  
17

STEAMED SHRIMP SALAD  
LOCAL GREENS, CHAMPAGNE  
DRESSING, AVOCADO  
19

ROMAINE CAESAR SALAD  
LEMON, CHILI  
12

FALL GREEK BEET SALAD  
FETA, RED WINE VINAIGRETTE, CELERY  
17

## TASTING MENU

4 Courses 60  
Wine Pairings 50

TUNA TARTARE  
AVOCADO, SPICY RADISH, GINGER MARINADE  
-OR-  
ROASTED LOBSTER & FENNEL BISQUE  
BITTER COCOA BRANDIED CREAM, CHIVES  
+5

FALL GREEK BEET SALAD  
FETA, RED WINE VINAIGRETTE, CELERY  
-OR-  
ROASTED BONE MARROW  
PARSLEY CAPER SALAD, TOASTED BAGUETTE

PAN ROASTED RED SNAPPER  
HERBAL GINGER CONDIMENT, POTATO PUREE  
-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

ROASTED CAULIFLOWER  
ORANGE VINAIGRETTE, CAPERS, RAISINS

MASHED POTATOES

HAND CUT FRENCH FRIES

CHARRED BROCCOLINI  
BLACK PEPPER, PECORINO

## SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

FERMENTED HABANERO HOT SAUCE

BLACK PEPPER CONDIMENT

## ENTRÈES

SLOW COOKED ORGANIC NORWEGIAN SALMON  
BRAISED FENNEL, LEMON, OLIVE OIL  
34

PAN ROASTED RED SNAPPER  
HERBAL GINGER CONDIMENT, POTATO PURÉE  
36

SLOW ROASTED HAPUKA SEA BASS  
SWEET PEA PURÉE, VERJUS BUTTER, TROUT ROE  
37

JOYCE FARMS LEMON PEPPER POULET ROUGE  
CARAMELIZED BRUSSELS SPROUTS  
33

SWEET POTATO & GOAT CHEESE GNOCCHI  
CRISPY SAGE, BROWN BUTTER  
28

SNAKE RIVER FARMS PORK CHOP  
TANGY BARBEQUE SAUCE, BABY BEETS  
CREME FRAÎCHE  
37

BRAISED LAMB SHANK RENDANG  
SOUR PICKLES, BABY VEGETABLES, CILANTRO  
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