

## **chilled seafood**

### **oysters on the half shell\***

chef's daily selection, hk mignonette, gin cocktail sauce  
half dozen 24.<sup>95</sup> – full dozen 41.<sup>95</sup>

### **shrimp cocktail**

gin cocktail sauce 21.<sup>95</sup>

## **appetizers**

### **seared foie gras\***

stewed cherries, scottish shortbread, candied marcona almonds 25.<sup>95</sup>

### **pan seared scallops\***

english pea puree, pickled fennel, sherry braised bacon lardons 25.<sup>95</sup>

### **lobster risotto\***

butter poached lobster tail, truffle risotto, crispy onions 26.<sup>95</sup>

## **salad / soup**

### **heirloom tomato burrata salad**

white balsamic vinegar, extra virgin olive oil, thai basil salad 22.<sup>95</sup>

### **quinoa salad**

honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19.<sup>95</sup>

### **caesar salad\***

parmesan cheese frico, garlic croutons, lemon zest 19.<sup>95</sup>

w/ grilled chicken 25.<sup>95</sup>

w/ chilled shrimp 27.<sup>95</sup>

### **spring onion soup**

truffle potato hash, herb salad 14.<sup>95</sup>

## **entrees**

### **beef wellington\***

potato puree, glazed root vegetables, red wine demi-glace 63.<sup>95</sup>

### **braised short rib**

creamy polenta, spring vegetables, citrus gremolata, demi-glace 39.<sup>95</sup>

### **jidori chicken scallopini**

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32.<sup>95</sup>

### **crispy skin salmon\***

warm white beans, seabean salad, iberico chorizo, citrus beurre blanc 36.<sup>95</sup>

### **filet mignon\***

8 ounces santa carota beef, roasted tomatoes on the vine,

bearnaise sauce 55.<sup>95</sup>

### **prime dry aged new york strip\***

12 ounces santa carota beef, glazed maitake mushrooms,

shishito peppers 59.<sup>95</sup>

## **sides 13.<sup>95</sup> each**

### **baked macaroni & cheese**

smoked gouda, crispy prosciutto

### **roasted asparagus**

garlic truffle butter

### **wild mushrooms**

shallot-white wine glaze

### **potato puree**

creme fraiche, chives

\*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.