

STARTERS

Seared LaBelle Farms Foie Gras 25

Frisée, Apple Butter, Sauterne Poached Apple, Hazelnuts, Brioche, Apple Saba

Tuna Tartare 18

Cucumber, Wakame, Avocado, Pickled Watermelon Radish, Yuzu Aioli, Sesame Wonton

Spice-Rubbed Lamb Carpaccio 17

Lamb's Lettuce, Truffle Goat Gouda, Golden Raisins, Hazelnut Powder, Smoked Olive Oil, 25-Year Balsamic Vinegar

Smoked Sturgeon Salad 18

Petite Mesclun Salad, Citrus Gel, Dill Cream, Dill Croutons

Crispy Pork Belly 18

Yellow Lentils, Edamame, House Kimchi, Hoisin Barbeque Sauce, Green Curry Aioli

Mixed Baby Beet Salad 16

Goat Cheese, Petite Sorrel, Balsamic Pearls, Crispy Bresaola

Roasted Butternut Squash Soup 16

Cranberry Relish, Pheasant Confit, Candied Pecans, Pecan Oil

ENTRÉES

Grilled Tuna 42

Rice Noodles, Baby Bok Choy, Pickled Jingle Bell Peppers, King Trumpet Mushrooms, Sweet Chili Sauce, Sesame Soy Vinaigrette, Crispy Lotus Root

Pan-Seared Red Snapper 42

Chorizo, Saffron Rice, Roasted Rapini, Tomato Confit, Squid Ink Oil, Marcona Almonds, Smoked Paprika Vinaigrette

Roasted Pheasant Breast 38

Sweet Potato Gnocchi, Vanilla Bean Sweet Potato Puree, Scaled Spinach, Dragon Carrots, Port Wine Pheasant Jus, Violet Mustard

Pan-Seared Norwegian Salmon 40

Beluga Lentils, Bacon, Haricot Verts, Red Wine Reduction

Cast Iron-Seared Prime Tenderloin "Wellington" 8 oz 68

Purple Potato Salad, King Trumpet Mushrooms, Foie Gras Butter, Pastry Crisp, Demi-Glace, Winter Black Truffle

Grilled Wagyu Short Rib 59

Wild Mushroom Semolina Spätzle, Rainbow Chard, Pickled Cordy Cep Mushrooms, Demi-Glace

7-Year Aged Risotto 38

Market Vegetables, Petite Micro Salad, BellaVitano Balsamic Crisp

Grilled Colorado Rack of Lamb 52

Deconstructed Ratatouille, LaClare Farms Goat Cheese Tater Tots, Mint Chimichurri, Lamb Demi-Glace

TASTING MENU

LaBelle Farms Foie Gras Mousse

Apple Gelee, Almond Brittle, Petite Greens, Citrus Vinaigrette, Bacon Brioche

Schramsberg, Mirabelle Brut, California NV



Pan-Seared U-10 Sea Scallops

Saffron Cauliflower Puree, Lemon Pearl Couscous, Melted Leeks,
Tomato Butter, Osetra Caviar, Crispy Leeks

Arnaldo Caprai, Umbria, Italy 2015 - Grechetto Blanc

Or

King Crab Bisque

King Crab, Pickled Fennel, Mini Tarragon Biscuits

Kumeu River, Coddington Vineyard, Auckland, New Zealand 2012 - Chardonnay



Pan-Seared Duck Breast

Butternut Squash, Brussels Sprouts, Red Wine Vanilla Bean-Anjou Pear Puree,
Pomegranate Molasses, Lemon Thyme Squab Reductions

Paul Jaboulet Aîné, "Domaine de Thalabert", Crozes-Hermitage, Rhone, France 2017 - Syrah



Pan-Seared Mero Sea Bass

Mediterranean White Beans, Oven-Dried Tomatoes, Olives,
Pine Nuts, Golden Raisins, Scaled Baby Kale, Lemon Caper Sage Brown Butter

Ken Wright Cellars, "Shea", Yamhill-Carlton, Oregon 2017 - Pinot Noir

Or

Grilled 35 Day Dry Aged Beef Strip Loin

Creamy "Popcorn" Polenta, Mixed Wild Mushrooms,
Petite Root Vegetables, Demi-Glace

Beaulieu Vineyard, "Tapestry", Napa Valley, California 2013 - Cabernet Sauvignon Blend



Peaches & Cream

Lemongrass Panna Cotta, Roasted Peaches, Sesame Tuile, Macha Ice Cream

Croft, Vintage Port, Oporto, Portugal 2009

120 – Five Course Tasting Menu 190 – With Beverage Pairings
230 – Seven Course Grand Tasting 330 – With Beverage Pairings

-Substitutions may require surcharge-

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.