

Starters

Shrimp Ceviche *

tomato/ avocado/ red onion/ jicama
togarashi/ leche di tigre/ grilled baguette \$15.25

Roasted Carrot Agnolotti CN

tarragon brown butter/ cashews/ harissa maple crème fraiche \$14.75

Bone Marrow GF

pickled red onion/ Maille mustard
chimichurri/ caperberry/ grilled baguette \$18.95

Prime Beef Tenderloin Tartare*

crispy capers /olive oil/Parmigiano Reggiano/red onion
cured egg yolk/ sauce gribiche /micro arugula \$ 22.95

Classic Crab Cake CN

Marcona almond romesco/ olive oil powder \$19.95

Iberico Pork Belly GF

black fried rice/ micro mint/ tamarind banana emulsion \$16.95

Blue P.E.I mussels GF

candied ginger/ lemongrass/ lime/ coconut curry \$16.50

Lobster Bisque Soup GF

sherry crème fraiche/lobster mousseline \$14.25

Salads

Smoked Caesar*

cured egg yolk/tempura white anchovies/croutés
smoked salt \$14.95

Cucumber and Heirloom Tomato GF

garbanzo /red onion/ feta/ red wine sumac vinaigrette \$13.75

Poppyseed Spinach GF CN

strawberries/ candied walnut/ red onion/ tomato
avocado/ lemon vinaigrette \$13.95

Green Papaya GF CN

haricots vert/ roasted peanuts/ lime/ tamarind/ tomato/ scallion/ fish sauce \$14.50

Entrees

Daily Feature*

Maple Leaf Farms Pan Rendered Duck Breast* GF

ras el hanout basted/ parsnip brown butter puree/ vanilla date coulis/ crispy parsnip \$48

Nueske's Bacon Wrapped Pork Tenderloin *

mustard herb spaetzli/ haricots verts/ apple Dijon gastrique \$46

Grilled Prime Filet of Beef * GF

lobster braised potato anna/ grilled asparagus/ lobster butter \$68

Wilder Pan Seared Chilean Sea Bass *

maitake/ sweet corn/ heirloom tomato/ masala butter \$57

Lemon Garlic Brined Chicken Breast

herb roasted/ tomato eggplant caponata /crispy garlic parmesan dauphinoise \$39

Aged Prime New York Strip *

roasted garlic buttermilk mash/ charred Treviso
blistered heirloom tomato-olive-caper-anchovy sugo/ harissa butter \$64

Furikake Seared Icelandic Salmon * GF

ginger lemongrass scented bamboo rice/ charred broccolini/ soy caramel \$47

Black truffle Carnaroli Risotto * GF

wild mushroom/ 63 degree egg/ parmesan \$36

Pan Seared Butter Basted Diver Scallops * GF

parmesan polenta/ bacon lardons/ sweet corn hash/ fig gastrique/ spring pea tendrils \$59

Certified Angus 30 Day Dry Aged Tomahawk * (36oz serves two)

duck fat fingerlings/ grilled asparagus/ wild mushroom demi \$179

Sides

Mustard Herb Spätzle 11.95

Haricots Verts Sautéed in Shallot Butter 11.50

Sherried Wild Mushrooms 13.95

Parmesan Polenta with Nueske's Bacon Lardons 15.95

Roasted Garlic Buttermilk Mashed Potatoes 12.50

Grilled Asparagus with A 63 Degree Egg 18.95

Pork Fried Black Rice 13.75

Buttered Bamboo Rice 10.50

Tomato Eggplant Caponata 12.50

Charred Broccolini in Harissa Butter 11.75

Duck Fat Poached Herbed Fingerling Potatoes 12.95

Desserts

Strawberry Rhubarb Buckle

layered with compote &
honey vanilla frozen yogurt \$12.95

Tahitian Vanilla Bean Crème Brûlée GF

fresh berries \$13.25

Lemon Ricotta Cheesecake GF

mixed red fruit preserves
berry cherry granola \$13.95

Chocolate Flecked Banana Semifreddo GF CN

coconut rice mousse
tropical mango salad \$13.75

Mocha Torte CA

coffee infused chocolate cake
ganache topped légère crème \$14.50

Sorbet GF, Vegan

check with server for daily selections \$10.95

Ice Cream GF

chocolate/ vanilla or daily feature \$10.50
with fresh seasonal berries \$11.50

Gluten Free (GF) Vegan (VGN) Contain Nuts (CN) Contain Alcohol (CA)

**Items served raw or rare, including: meats, poultry, seafood, shellfish
or eggs, may increase your risk of food borne illness
An automatic gratuity of 20% will be added to parties of 6 or more*