

Starters

Shrimp Ceviche *

tomato/ avocado/ red onion/ jicama/ togarashi/ leche de 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

fried black 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/crouttes/ 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 walnuts/ red onion/ tomato/ avocado/ lemon vinaigrette \$13.95

Compressed Watermelon GF

pickled red onion/ arugula/ Moroccan dry cured olives/ Bulgarian sheep's milk feta/ champagne
vinaigrette \$12.50

Green Papaya GF CN

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

Entrees

Daily Feature*

Pan Rendered Maple Leaf Farms Duck Breast* GF

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

Nueske's Bacon Wrapped Pork Tenderloin *

mustard herb spaetzle/ haricot verts/ apple Dijon gastrique \$46

Grilled Prime Filet of Beef *

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

Pan Seared Wilder Chilean Sea Bass *

Maitake mushrooms/ 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

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

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

Sides

Mustard Herb Spaetzle 11.95

Haricot Verts Sautéed in Shallot Butter 11.50

Sherried Wild Mushrooms 13.95

Parmesan Polenta Nueske's Bacon Lardons 15.95

Roasted Garlic Buttermilk Mashed Potatoes 12.50

Duck Fat Poached Herbed

Fingerling Potatoes 12.95

Grilled Asparagus with a 63 Degree

Egg 18.95

Pork Fried Black Rice 13.75

Buttered Bamboo Rice 10.50



Desserts

Summer Panna Cotta

strawberry granite & compote
basil mint pesto \$12.95

Tahitian Vanilla Bean Crème Brûlée GF

fresh berries \$13.25

Vanilla Ricotta Cheesecake GF CA

berry lemon curd, peach bellini sorbet \$13.95

Espresso Chocolate Flan

marble madeleine
crème fraiche chantilly \$13.75

Chocolate Cola Cake CN

frosted flake legere, cherry cola foam, roasted pistachio \$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)
Contains Nuts (CN)
Contain Alcohol (CA)

Gluten Free (GF) Vegan (VGN) Contain Nuts (CN)
**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