

small bites

marinated olives *gf*

citrus herb marinade, kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 12

nut trio *gf vegan t*

pistachio, marcona almonds, spiced pecans 16

stuffed peppadew peppers *gf t*

dates, goat cheese, prosciutto, balsamic glaze 16

spicy country fried cauliflower *vegan t*

chili threads, sweet soy, cilantro 12

blistered shishito peppers *gf vegan t*

miso vinaigrette, furikaki, cauliflower, chili threads 12

starters

east coast oysters* *gf t*

lemon wedge, mignonette *by half dozen* 24

alaskan king crab legs *gf t*

served with drawn butter *by the half pound* MP

spicy ahi tuna* *t*

crispy wonton, ponzu, jalapeno, togarashi, pickled cucumber, micro cilantro 18

cheese plate *t*

daily chef selection of assorted cheeses, accompaniments 34

cheese & charcuterie board *t*

daily chef selection of assorted cheeses, trio of cured meats, accompaniments 42

three course tasting menu ~ 109

first course

choice of:

porcini mushroom soup *t*

smoked crème fraiche, chives

caesar salad *t*

baby gem lettuce, grana padano, ciabatta croutons, egg yolks & whites
(vegan upon request)

wagyu beef carpaccio* *t*

ciabatta croutons, crispy capers, grana padano, red wine vinaigrette

roasted beet salad *gf t*

frisée, arugula, goat cheese crema, pistachio-shallot relish, maple-cider vinaigrette

roasted fennel & citrus salad *gf vegan*

assorted baby lettuce, dry cured spanish olives, orange champagne vinaigrette

hamachi aguachile* *gf t*

jalapeno & cucumber consume, fresno chile, avocado mousse, tain, red tobiko, micro cilantro

prince edward island mussels *t*

white wine broth, garlic confit, fresno chili, micro cilantro, grilled baguette

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*major food allergens are used as ingredients in our menu items, including:
milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. marked with t*

****if you have an allergy requiring special attention, please advise your server***

entrée

choice of:

bourbon marinated elk striploin* †

butternut squash-farro "risotto," rainbow chard, pepitas, pomegranate seeds, huckleberry gastrique

hawaiian bigeye tuna* †

preserved lemon, gigandes bean salad, roasted broccolini, romesco

wild caught chilean seabass *gf †*

misoyaki, shiitake mushroom broth, bok choy, red cabbage, beech mushrooms

prime beef tenderloin* *gf †*

potato purée, asparagus, oyster mushroom ragout, pearl onion, roast garlic demi-glace

coffee braised beef short rib *gf †*

smoked sweet potato, sautéed romanesco, pickled celery, watercress, coffee jus

petite beef tenderloin & maine lobster tail* *gf †*

5 oz prime tenderloin, potato purée, broccolini, lemon beurre blanc, demi-glace

colorado rack of lamb* †

tomato-eggplant jam, goat cheese, watercress, fennel, chimichurri, confit potatoes, lamb jus

roast half chicken *gf*

sunchoke purée, crispy sunchoke, cherry tomatoes, fresh shaved black truffle, fennel, chicken jus

roasted heirloom harissa carrots *gf vegan 68 †*

lemon scented beluga lentils, coriander braised fennel, marcona almonds, celeriac purée, carrot foam

premium cuts

includes first course & dessert

served with potato purée, confit pearl onion, oyster mushroom ragout & roast garlic demi-glace †

dry aged prime beef ribeye* 18 oz - 147

dry aged prime bison ribeye* 18 oz - 141

dry aged beef tomahawk* 32 oz - 249

center cut wagyu ribeye "filet" * *gold graded* 8 oz - 159

prime filet mignon * 10oz - 134

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