

## for the table

### **marinated olives** *gf*

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

### **roasted jalapeño hushpuppy** *t*

pickled red onion, molasses, buttermilk foam 12

### **stuffed peppadew peppers** *gf t*

dates, goat cheese, prosciutto, balsamic glaze 16

### **braised brisket croquette** *t*

pickled pepper marmalade 16

### **cheese & charcuterie board** *t*

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

## raw bar

### **snow crab claws** *gf t*

served with drawn butter & cocktail sauce *by the half pound* 40

### **east coast oysters\*** *gf t*

lemon wedge, mignonette *by half dozen* 24

*add royal ossetra caviar* 18

### **citrus marinated tiger prawns** *gf t*

cocktail sauce, smoked tarragon aioli 43

### **grilled & chilled lobster tail** *gf t*

chive beurre 18

## *three course tasting menu ~ 109*

### first course

*choice of:*

#### **cauliflower soup** *gf t*

poached lobster, pea shoot pistou, fennel frond

#### **caesar salad** *t*

baby gem lettuce, parmesan, ciabatta croutons, egg yolks & whites

#### **elk carpaccio\*** *gf t*

sumac, fennel-apple slaw, gooseberries, pinenut coulis, horseradish

#### **roasted beet salad** *gf t*

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

#### **prince edward island mussels** *t*

chipotle broth, escabeche, dry cured chorizo, 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:*

### **pan seared elk striploin\* †**

herbed farro, roasted baby carrot, carrot jus, smoked chèvre foam, pickled mustard seed

### **prime beef tenderloin\* †**

6oz prime tenderloin, potato purée, asparagus, mushroom ragout, confit pearl onion, bordelaise  
*add lobster tail 18*

### **colorado rack of lamb\* †**

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

### **chicken ballotine †**

porcini mousse, anson mills grits, anatolian farms mustard greens, salsa verde, truffles, chicken jus

### **alaskan halibut †**

broccoli rabe, pickled english peas, calabrian purée, nasturtium beurre, jumbo lump crab

### **butter braised tokyo turnips † 89**

wild rice, grilled fennel, english pea purée, leek fondue

## **premium cuts**

*includes first course & dessert*

*served with asparagus, potato gratin, confit pearl onion & sauce au poivre †*

**dry aged bison ribeye\* 18 oz - 141**

**dry aged prime tomahawk\* 32 oz - 179**

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

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