

small bites

marinated olives *gf*

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

stuffed peppadew peppers *gf t*

dates, goat cheese, prosciutto, balsamic glaze 16

spicy country fried cauliflower *vegan t*

chili threads, sweet soy, cilantro 12

cheese & charcuterie board *t*

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

blistered shishito peppers *gf vegan t*

miso vinaigrette, furikaki, cauliflower, chili threads 12

starters

snow crab claws *t*

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

east coast oysters* *gf t*

lemon wedge, mignonette *by half dozen* 24

three course tasting menu ~ 109

first course

choice of:

cauliflower soup *t*

poached lobster, pea shoot pistou, fennel frond

caesar salad *t*

baby gem lettuce, parmesan, ciabatta croutons, egg yolks & whites
(*vegan upon request*)

wagyu beef carpaccio* *t*

arugula, crispy capers, grana padano, red wine vinaigrette

roasted beet salad *gf t*

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

hamachi aguachile* *gf t*

jalapeno & cucumber consommé, fresno chile, avocado mousse, tajin, red tobiko, micro cilantro

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 chevre foam, pickled mustard seed

alaskan halibut *gf †*

jumbo asparagus, watercress beurre fondue, pickled asparagus-peas, calabrian purée, jumbo lump crab

prime beef tenderloin* *gf †*

8oz prime tenderloin, potato purée, asparagus, mushroom ragout, pearl onion, roast garlic demi-glace

surf and turf* *gf †*

6 oz prime tenderloin, lobster tail, potato purée, broccolini, lemon beurre blanc, demi-glace

colorado rack of lamb* †

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

roast half chicken *gf*

sunchoke purée, crispy sunchokes, cherry tomatoes, fennel, black truffle, chicken jus

wild mushroom risotto

gf - 68 †

seasonal wild and domestic mushrooms, grana padano, truffle essence, chives

premium cuts

includes first course & dessert

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

dry aged prime beef ribeye* 18 oz - 147

dry aged beef tomahawk* 32 oz - 249

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

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