

First tastes

Pacific Sea Scallop butternut tagliatelle, chèvre, black trumpets pumpkin seed "streusel"	12
"BLT" Salad sugar-herb roasted bacon, jalapeño ranch, sherry bacon dressing	11
Jumbo Dungeness Crab Cake lobster lemongrass sauce, tomato jam	14
Hawaiian Yellow Fin Tuna Poke* yuzu tomato air, heirloom radish namasu, curry oil, grapefruit fleur de sel	15
Roast Penn Cove Mussels young leek fondue, roast fennel, caramelized tomato, sherry tarragon cream	12
Roasted Chestnut Apple Crema Caramelized foie gras, toasted orange, cardamom spuma	16
Arugula & Asian Pear Salad dijon-champagne vinaigrette, candied walnuts, oregonzola bleu	12
Berkshire Pork Belly orange five spice braised, sweet and sour lentils, celery root slaw	15
Ruby Beet "Carpaccio" frisée, toasted pecans, chèvre, smoked bacon pickled cipollini, maple mustard vinaigrette	12
Jamón Serrano & Braised Quince endive, shaved petite basque, PX redux, micro arugula roasted walnut emulsion	10

By land

Braised Colorado Lamb Shank celery root purée, heirloom carrots, truffled gaufrettes, celery salad, natural jus	29
Harris Ranch Filet Mignon roquefort crust, short rib ragoût, asparagus potato crisp, natural jus	39
Kobe Beef Short Ribs braised with sake and ginger, long beans shiitake mushrooms, yuzu scented kabocha squash	half 17 / 34
Roasted Draper-Valley Chicken root vegetable "pave", warm spinach chanterelles, pearl onion chicken jus	29

or by sea...

Wild Virginia Striped Bass caramelized garnet yam, frisée, chanterelles brown butter sherry infusion	half 17 / 34
Sea Scallops "Poêlé" young artichokes, smoked bacon, cipolini onion savory sweet sauce	half 17 / 34
Seared Tuna and Roasted Foie Gras lentils du puy, butter roasted walnuts, autumn vegetables, caramelized apples, calvados	half 19 / 38
Bagna Cauda Rubbed Swordfish spanish chorizo, pearl onions, chèvre polenta	half 16 / 32

Lobster Pot Pie maine lobster, heirloom vegetables picked herbs & brandy cream	45
Two Pound Maine Lobster roasted vegetables, vanilla beurre blanc	MP

Simply grilled or pan roasted

Wild striped bass	28
Bone-in 24oz "Kansas City*" strip	45
Deep water swordfish	28
Filet of beef by "Harris Ranch*"	32
Ahi Tuna	28
Sirloin cut "Baseball*"	27
Diver scallops	26
Chicken by "Draper Valley"	22

Toppings

Dungeness crab	10
Foie gras	16
Jumbo prawns	10
Roquefort mustard crust	6
Lobster truffle fondue	16

Sides

Lobster "Mac and cheese"	18
Forager mushrooms	10
Potatoes purée	8
Root vegetables pave	8
Wok charred long beans	8
Lentils du Puy	8
Warmed lemon spinach	8

Sauces

Sake ginger natural
Lobster fennel emulsion
Vanilla beurre blanc
Calvados sauce
Pearl onion chicken jus
Brown butter sherry infusion