

raw/chilled

oysters on the half shell* (gf) (df)

chef's daily selection, hk mignonette, cocktail sauce
half dozen 25 | full dozen 47

shrimp cocktail (gf) (df)

espelette, lemon, cocktail sauce 23

tuna tartare* (gf) (df)

ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro chips 26

appetizers

pan-seared scallops* (gf) (df)

celery root purée, braised bacon, pickled granny smith apple, chives 28

lobster risotto*

butter-poached lobster tail, truffle, crispy onions, fried parsley 33

grilled octopus

white bean purée, peewee potatoes, cherry tomatoes, chili oil 26

shrimp scampi

lemon garlic butter, chili flakes, white wine, grilled baguette 25

lobster arancini

lemon aioli, chimichurri, parmesan, fried parsley 22

jumbo lump crab cake

green goddess dressing, apple relish, avocado purée 32

wagyu meatballs

american wagyu, pork, slow-roasted tomato sauce, polenta croutons, parmesan, basil 23

salad/soup

harvest quinoa salad (gf) (v) (df)

kale, butternut squash, fuji apple, cranberry, citrus apple vinaigrette, spiced nuts 21

golden beet salad (gf) (v)

white balsamic vinaigrette, greek yogurt, pistachio granola, blood orange, frisée herb salad 23

caesar salad*

parmesan frico, garlic croutons, lemon zest 19
with grilled chicken 25 | with chilled shrimp 27

pumpkin soup (v)

butternut squash, granny smith apple, maple, toasted pepitas, vadouvan crème fraîche 17

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free

Allergy Notice: Please be advised that food offered at this establishment may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybeans, sesame, fish and shellfish. Allergy information for all menu items is available upon request.

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

entrées

beef wellington*

potato purée, glazed root vegetables, red wine demi-glace
served medium rare 66

braised short rib

yukon potato cake, spinach, crispy onions, beef jus 49

pan-roasted chicken breast

mushroom and foie gras bread pudding, shaved fennel, herb streusel,
apple chicken jus 37

crispy skin salmon* (gf) (df)

coconut green curry, sticky rice, thai apple slaw 41

black seabass (gf)

smoked gouda spinach purée, fingerling potatoes, caper vinaigrette,
pickled red onion 42

8 oz filet mignon* (gf)

confit cippolini onion, roasted garlic butter, truffle chicken jus 62

20 oz bone-in rib-eye*

roasted garlic, glazed maitake mushrooms, peppercorn sauce 99

enhancements

lobster tail* (gf) 27

foie gras* (gf) (df) 21

shaved truffles (gf) (df) 29

crab oscar (gf) 28

sides

baked macaroni & cheese

smoked gouda sauce, crispy prosciutto, chives 15

brussels sprouts (gf) (df)

chili glaze, cilantro 15

wild mushrooms (gf) (v)

shallot-white wine glaze 15

roasted broccolini (gf) (v)

roasted garlic butter, chimichurri, pickled red onion 15

potato purée (gf) (v)

crème fraîche, chives 15

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