

BEGINNING

Tasmanian Salmon

and Oregon White Sturgeon Carpaccio
Caviar, Mache, and Lemon Chive Blini \$12.00

Beef Tenderloin Tartare

Kecap Manis, Quail Egg, Fingerling Chips
and Pink Mustard \$13.00

Texas White Shrimp

Guajillo Marinade, Warm Bacon Salad
and Flatbread \$14.00

Fennel Seared Rare Tuna

Grapefruit, Avocado, Tarragon and Mizuna \$12.00

SOUPS AND SALADS

Kabocha Pumpkin Bisque

Spiced Pepitas and Crème Fraîche \$10.00

Granny Smith Apple and Roasted Parsnip Soup

\$6.00

Double Chicken Consommé

Parisienne Vegetables, Domestic Black Truffle \$8.00

Red Pear and Baby Spinach Salad

Candied Walnuts and Sharp White Cheddar
with Sherry Maple Dressing \$9.00

Five Fresh Lettuces

Preserved Lemon Dressing \$8.00

Hearts of Romaine

Pecorino Romano, Spanish Anchovies
and Tarragon Caesar Vinaigrette \$7.00

Marinated Fennel Salad

Avocado, Piquillo Pepper, Crab, Arugula
and Tomato \$8.00

OCEAN HARVEST

Sturgeon Veracruz

Pasilla Pepper Rub, Olives, Smoked Tomato
Broth and Saffron Purée \$33.00

Tuna

Arugula, Salt Cod Brandade, Leek Confit
and Broken Tomato Vinaigrette \$32.00

Texas Redfish

Grilled Artichoke, Panzanella Salad
and Almond Roasted Pepper Sauce \$31.00

Shellfish Stew

Clams, Mussels, Crab, Pernod, Cararoli,
Lemon and Dill \$32.00

FARM AND FIELD

Berkshire Pork Prime Rib

Shaved Brussel Sprouts, Caramel Apple,
Bacon and Dijon Veloute \$36.00

Breast of Chicken

Spanish Chorizo, Buttermilk Spaetzle
and Piment D'Espelette Crema \$25.00

Tasting of Duck

Confit Stuffed Breast, Rosemary, Orange,
Kale and Peruvian White Beans \$30.00

Wagyu Beef Flat Iron Steak

Smoked Sweet Potato Gratin, Small Green
Beans and Marjoram Gremoulata \$35.00

Braised Beef Short Rib with Dungeness Crab Salad

Asparagus and Sauce Béarnaise \$32.00

Tenderloin of Beef

Caramelized Cauliflower, Smoked
Mushrooms and Sweet & Sour Onions \$42.00

Rack of Lamb

Fine Herbs, Mushrooms, Cornbread,
Pancetta and Red Wine Jus \$39.00

Fresh Pasta

Market Vegetables, Vermouth Cream
and Fresh Herbs \$25.00