



SALADS

Burrata

roasted beets, green goddess dressing,
spiced crumbs (V) | 28

Baby Gem Caesar

soft boiled egg, tomato, smoked bacon, crouton
parmesan, lime & anchovy dressing | 24

Seasonal Greens

roasted squash, herbed ricotta, endives, quinoa,
saba & cumin dressing (V) | 24

APPETIZERS

Half Dozen Oysters

green apple gazpacho, compressed apples,
lemon balm | 28

Roasted Parsnip Soup

pomegranate syrup, parsnip crisps (V) | 18

Crispy Soft-Shell Crab

cilantro, shichimi pepper, smoked sea salt,
hondashi-mayo | 31

Beef Tartare

fermented black garlic, fall pickled root
vegetables, grilled sourdough | 30

Seared King Scallop

caramelized fennel, herb butter mousseline,
pickled daikon | 36

Salmon Tartare

organic salmon, whey dressing, wakame,
taro chips, sorrel oil | 30

Escargot

bourgogne snails, pernod, garlic &
parsley butter | 28

MAINS

Butternut Squash Risotto

crispy brussels sprouts, candied pumpkin seeds | 32

Branzino

wild rice, pea & mint puree, preserved lemon, kale | 46

Roasted Patagonian Sea Bass

cauliflower, mustard greens, sauce americaine | 54

Wagyu Steak Bavette

snake river farms beef, roasted sunchoke, green beans,
peppercorn cream sauce | 76

USDA Prime Cowboy Steak

16oz beef bone in rib, roasted heirloom carrots,
béarnaise sauce, truffle parmesan fries | 88

Wagyu Burger

snake river farm beef, applewood cheese, truffle relish,
butter lettuce, red onion marmalade, brioche | 37

SIGNATURES

(to share)

Whole Organic Truffle Chicken

served two ways - roasted and fried, truffle jus | 85

42oz Tomahawk Steak

Wagyu MB 8-9, charred cherry tomato, herb butter,
red wine jus or béarnaise sauce | 425

SIDES

Grilled Shrimp 24

Charred Broccolini 14

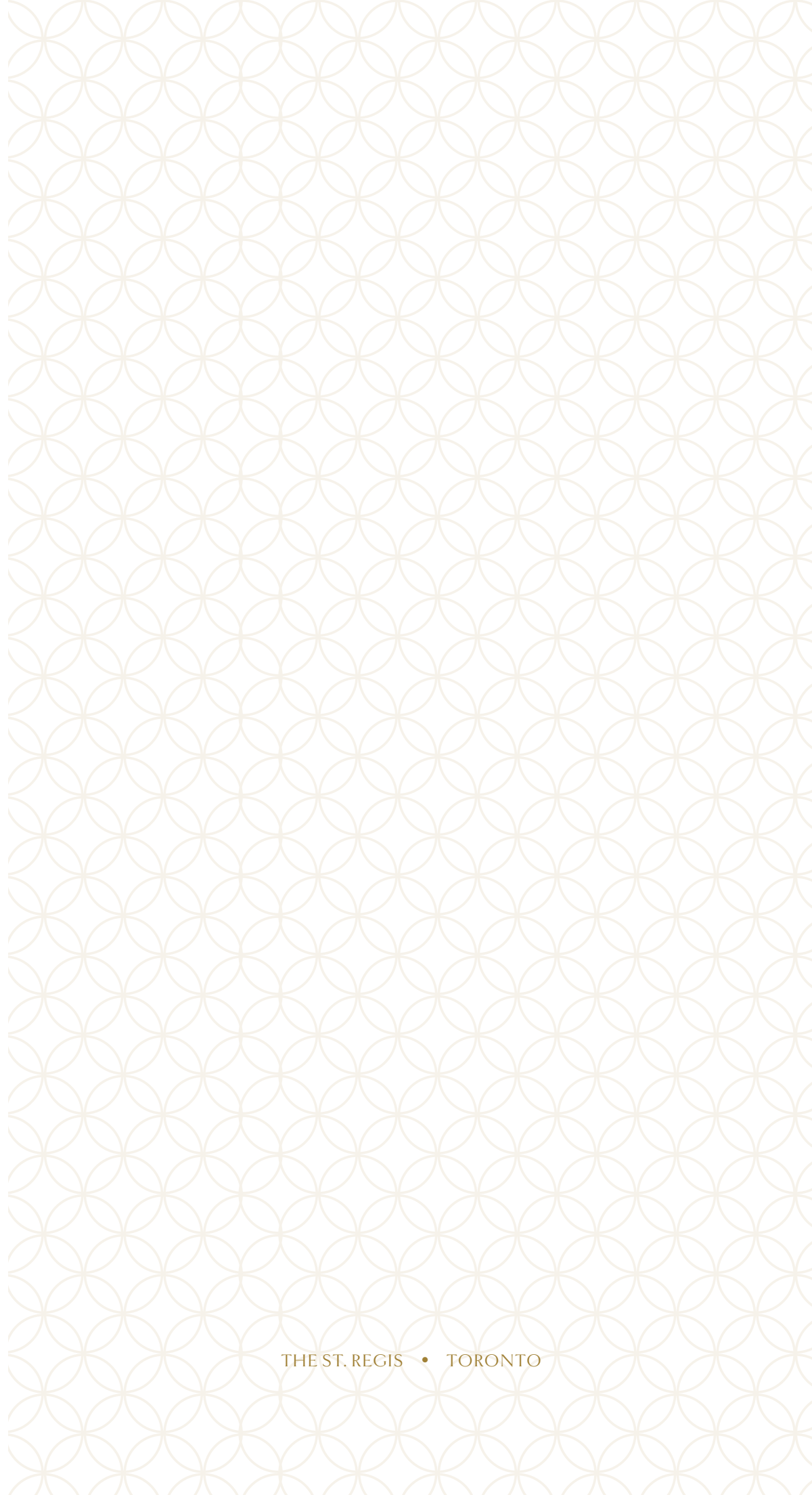
Truffled Mac & Cheese 18

French Fries 9

Blistered Shishito Peppers 14

Truffle & Parmesan Fries 18

Crispy Brussels Sprouts 14



MENU