

STARTERS

Baby Tomato and Petite Green Salad 14

Buttermilk Blue Cheese Mousse, Cucumber, Balsamic, Basil Vinaigrette

Pan-Seared Tiger Prawns 17

Ricotta Cavatelli, Baby Squash, Bacon Vermouth Reduction, Paprika Oil

Edamame and Fresh Mozzarella Cheese Arancini 15

Shiitake Mushrooms, Roasted Red Pepper, Sweet Corn and Basil Cream

Ahi Tuna Tartare 18

Jalapeño, Ginger, Sesame, Soy, Truffle

Asparagus and Barley Risotto 16

SarVecchio Parmesan, Peas, Prosciutto, Lemon



ENTRÉES

Maine Lobster and Shellfish Stew 44

Shrimp, Scallop, Clams, Mussels, Fingerling Potatoes, Tomato, and Chorizo

Pan-Roasted Pork Tenderloin and Pork Fritter 48

Morel Mushroom, Heirloom Bean Ragoût, Garlic Spinach, Stone-Ground Mustard Sauce

Grilled King Salmon 38

Fingerling Potatoes, Asparagus, Golden Pea Tendrils, Fish Velouté

Seared Chilean Sea Bass 42

Cauliflower Purée, Heirloom Carrot, Arugula and Mint Pesto

Grilled Australian Rack of Lamb 48

Roasted Corn Succotash, Haricot Verts, Petite Greens, Smoked Onion Cream

Japanese Wagyu Tenderloin 78

Truffle Potato Purée, Swiss Chard, Roasted Radish, Cognac Reduction



DESSERT

Yogurt Panna Cotta 12

Grape Sorbet, Meringue, Sliced Grapes, Champagne Foam

PB & J 12

Chocolate Flexi-Ganache, Peanut Butter Ice Cream, Chocolate Peanut Nougatine, Currant Meringue

Heirloom Carrot Cake 12

Praline Crème, Apricot Carrot Sorbet, Candied Carrot, Cream Cheese Frosting

Trio of Bent Spoon Gelato 12

Raspberry Beet, Green Apple, Mint Chip

TASTING MENU

Russian Imperial Osetra Caviar

Beet, Crème Fraîche, Chive, Chervil, Brioche

Sea Smoke, "Sea Spray" Blanc De Noir 2011



White Asparagus Velouté

Asparagus, Asparagus, Asparagus, Asparagus, Orange, Tarragon

Hall, Sauvignon Blanc 2013

Or

French Black Summer Truffle

Porcini Tagliatelle, Heirloom Tomato, Pecorino Romano, Nasturtium, Lemon Balm

Domaine Serene, "Recolte" Chardonnay 2009

\$30 course supplement



An Ode to Spain

Pork Belly, Octopus, Saffron, Blood Orange, Sunchoke, Squid Ink

Beronia, Gran Reserva 2006



Duck, Duck, Goose!

Fennel, Carrot, Leek, Purple Potato, Huckleberry, Chamomile

Evening Land Pinot Noir 2012

Or

Japanese Kobe A-5 Tenderloin

Garlic, Upland Cress, Shallot, Spinach, Fingerling Potato

TwentyFour by Charles Woodson, Cabernet Sauvignon 2008

\$40 course supplement



Pistachio Opera

Blueberry, Malt, Jivara

Alvear Amontillado

115 – Five Course Tasting Menu*

180 – With Beverage Pairings*

230 – Seven Course Grand Tasting

330 – With Beverage Pairings

-Substitutions may require surcharge-

**Does not include supplemental charges for specific course selections*

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.