



ENTREES

6 oz. FILET OF BEEF TENDERLOIN‡

Potato puree, Perigord demi-glace,
seasonal vegetables • 41

Substitute baked potato • 3

*'13 Nick Goldschmidt's "Yardstick" Cabernet Sauvignon,
Ruth's Reach Vnyd., Napa Valley, California*

GOCHUJANG ROAST DUCK BREAST‡

Salt roasted celeriac, grilled chickory,
roasted grapes, spelt, verjus • 39

*'14 Aberrant Cellars "Conferro" Pinot Noir,
Willamette Valley, Oregon*

GRILLED SALMON‡

Brussels sprouts, pancetta, sunchoke puree,
black garlic, truffle, grapefruit cream sauce • 32

'14 Mas Carlot "Tradition", Costieres de Nimes, Rhone, France

NORI CRUSTED STURGEON‡

Sunflower seeds, foraged mushrooms,
roasted fingerling potatoes, wasabi,
orange braised carrots • 44

*'15 Robert Oatley Chardonnay, Margaret River,
Western Australia*

SWEET POTATO GNOCCHI

Broccolini, sage brown butter, smoked maple,
country ham, Marcona almond, Fiore Sardo • 31

*'14 Aberrant Cellars "Conferro" Pinot Noir,
Willamette Valley, Oregon*

FOX HERITAGE PORK LOIN‡

Roasted chestnut mole, compressed avocado,
alliums, arbol roasted peanuts, lime jus • 33

'14 Blackswift Proprietary Red, Napa Valley, California

MOROCCAN LAMB‡

Sherried golden raisins, parsley,
saffron pearl couscous, roast squash, walnuts • 43

'11 CUNE Rioja Reserva, Rioja Alta, Spain

Executive Chef Adam Struebing
Chef de Cuisine John Harmata
Sous Chef Andrew Vogel

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accomodate you.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.