

APPETIZERS

*TUNA TARTARE
TRUFFLE TAPIOCA, SPRING HERBS
SHERRY VINAIGRETTE
19

MAINE MUSSELS MARINIÈRE
BASIL, LEMON, SAFFRON TOAST
23

TANDOORI ROASTED BONE MARROW
PICKLED MANGO, GARLIC NAAN
19

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

CRISPY SOFT SHELL CRAB
GUAVA CHILI SAUCE, SUGAR SNAP PEAS, JICAMA
22

SOUP & SALADS

WARM BROCCOLI SOUP
HERBED GOAT CHEESE, TOASTED WALNUTS
15

FRESH BURRATA
MEYER LEMON JAM, CANDIED PECANS
TOASTED PUMPERNICKLE
17

STEAMED SHRIMP SALAD
CHAMPAGNE DRESSING
LOCAL GREENS, AVOCADO
19

ROMAINE CAESAR SALAD
LEMON, CHILI
12

SPRING BEAN SALAD
YUZU PINK PEPPERCORN VINAIGRETTE
WARM SOFT EGG
17

TASTING MENU

5 Courses 110
Wine Pairings 60

*TUNA TARTARE
TRUFFLE TAPIOCA, SPRING HERBS
SHERRY VINAIGRETTE

WARM BROCCOLI SOUP
HERBED GOAT CHEESE, TOASTED WALNUTS

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PAN ROASTED BARAMUNDI
BABY ARTICHOKE HEARTS, CARROT VINAIGRETTE

SUMAC RUBBED LAMB LOIN
SESAME YOGURT, MADARIN ORANGES

SALTED CARAMEL SUNDAE
PEANUTS AND CANDIED POPCORN

**ADD BONE MARROW OR SPRING SALAD
10

*SIMPLY COOKED

Served with Shishito Peppers

SZECHUAN PEPPER CRUSTED
YELLOWFIN TUNA
36

ORGANIC NORWEGIAN SALMON
33

8 OZ "RR" RANCH BEEF TENDERLOIN
51

10 OZ SNAKE RIVER FARMS PORK CHOP
34

JOYCE FARMS POULET ROUGE
31

12 OZ "RR" RANCH PRIME NY STRIP
75

SIDES 10

ROASTED MAITAKE MUSHROOMS
SESAME, LIME

COCONUT CREAMED SPINACH

MASHED POTATOES

HAND CUT FRENCH FRIES

CHARRED BROCCOLINI
BLACK PEPPER, PECORINO

SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

FERMENTED HABAÑERO HOT SAUCE

BLACK PEPPER CONDIMENT

ENTRÈES

*SLOW COOKED ORGANIC NORWEGIAN SALMON
CITRUS TARAGON RISOTTO, HERB OIL
35

PAN ROASTED BARRAMUNDI
BABY ARTICHOKE HEARTS, CARROT VINAIGRETTE
36

FRESH TAGLIATELLE
ENGLISH PEAS, CHILI FLAKES, LEMON HERB RICOTTA
24

BRAISED VEAL SHANK
WHITE BEAN CASSOULET, MINT, OLIVE OIL
45

JOYCE FARMS ROASTED POULET ROUGE
LEMON MASHED POTATOES, RAINBOW CHARD, PAN JUS
33

SUMAC RUBBED LAMB LOIN
SESAME YOGURT, MADARIN ORANGES
47

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

CHEF DE CUISINE - RACHEL WIENER
Jean-Georges Vongerichten