

FOR THE TABLE

THE HOT STONE

AMERICAN WAGYU BEEF OR PACIFIC AHI TUNA | YUZU KOSHO PONZU | CILANTRO SCALLION

CRUNCHY CHILI GARLIC 23

ARTISAN CHEESE & CHARCUTERIE

MARCONA ALMONDS | HONEYCOMB
SEASONAL FRUIT COMPOTE | DEHYDRATED ORANGES 18

HUDSON VALLEY FOIE GRAS*

ROSEMARY FOCACCIA BREAD PUDDING
BLACKBERRY GASTRIQUE 21

THYME ROASTED CHEESE ROLL

AVOCADO CHILI BUTTER 9

P.E.I STEAMED MUSSELS*

SAFFRON FENNEL BROTH | LAMB CHORIZO
FENNEL POLLEN | TOASTED BAGUETTE 15

KONA KAMPACHI CRUDO*

COCONUT AGUA LECHE | JALAPENO
SWEET PEPPER | CILANTRO 19

MAINE DIVER SEA SCALLOPS*

SMOKED HEIRLOOM TOMATO ROMESCO
JICAMA CABBAGE SLAW 18

GRILLED SPANISH OCTOPUS*

BLACK GARBANZO BEAN PUREE
PAPRIKA SALSA VERDE | LEMON OLIVE OIL 15

HEIRLOOM RED BEET TARTARE

GOAT CHEESE MOOUSSE | HORSERADISH
SPICED MARCONA ALMONDS | MICRO SALAD 13

STARTERS

ABBY LEE FARMS TOMATO

BURRATA CHEESE | FOCACCIA CROSTINI | BASIL | LAUDEMIO OLIVE OIL | BALSAMIC 15

CHIPOTLE TOMATO SOUP

MISO | HUITLACOCHÉ PUREE | DUNGENESS CRAB 14

ORGANIC BABY KALE CAESAR

CRISPY CHEESE CROUTON | MANCHEGO CHEESE | LEMON GARLIC VINAIGRETTE 13

RADICCHIO & ENDIVE SALAD

ARUGULA | QUESO DE VALDEON | POACHED PEAR | SHAVED RED ONION
TOASTED PINE NUTS | BANYULS VINAIGRETTE 14

Dishes may be modified to gluten-free upon request.

*Contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 3/1/2019

CHEF'S INSPIRATIONS

PAN ROASTED BRANZINO*

COCONUT PEA PUREE | ENGLISH PEAS | BLISTERED CHERRY TOMATO | CRISPY POTATO 42

COLORADO RACK OF LAMB*

BONIATO SWEET POTATO PUREE | ROASTED BRUSSEL SPROUTS | PIQUILLO-MINT JAM 54

ACHIOTE MARINATED SALMON*

CAULIFLOWER PUREE | CHAYOTE SLAW | TOGARASHI ORANGE RELISH 40

CHICKEN A LA BRASSA*

CILANTRO FORBIDDEN RICE | WARM CORN SALSA | PICKLED PEPPERS 40

WAGYU SNAKE RIVER FARMS STRIPLOIN*

MAINE LOBSTER RISOTTO | GRILLED ASPARAGUS | HOUSE MADE STEAK SAUCE 56

BRAISED BEEF SHORT RIB

BLISTERED FARRO | WILD MUSHROOMS | BLACK TRUFFLE CHIMICHURRI 45

HERBED CRUSTED SEA BASS*

ANCIENT GRAIN RISOTTO | AVOCADO PUREE | PICKLED FRESNO CHILI CITRUS-HONEY REDUCTION 44

EGGPLANT CAPONATA PAPPARDELLE

CAPER | GREEN OLIVE | BRAISED TOMATO | PARMESAN 30

A LA CARTE

8OZ GRASS FED FILET MIGNON* 54 

14OZ BUFFALO RIB EYE* 56 

12OZ N.Y STRIPLOIN* 52 

ACCOMPANIMENTS

WHIPPED IDAHO POTATOES 

CILANTRO CREMA 8

SAUTEED FOREST MUSHROOMS 

SHALLOTS | GARLIC | FINE HERBS 9

SMOKED POTATO CROQUETTES

GOAT CHEESE | MANCHEGO | TOMATO AIOLI 9

ROASTED BRUSSEL SPROUTS 

PICKLED FRESNO | ZESTED ORANGE 8

BLISTERED SHISHITO PEPPERS
YUZU KOSHO PONZU | CRUNCHY GARLIC 8

 - *gluten free*

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From the kitchen of Executive Chef Alex Robinson and our talented Culinary team