

APPETIZERS

TUNA TARTARE
AVOCADO, SPICY RADISH
GINGER MARINADE*
18

MAINE MUSSELS MARINIÈRE
GRILLED GARLIC TOAST
23

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

GLAZED BERKSHIRE PORK BELLY
CHARRED PERSIMMONS, CUMIN
18

SOUP & SALADS

ROASTED CELERY ROOT SOUP
SPICED MAPLE VINAIGRETTE
14

HEARTS OF ROMAINE CAESAR SALAD
CHILI, LEMON
12

GREEK BEET SALAD
FETA, OLIVES
15

BURRATA
MARINATED PEPPERS, BASIL
17

TASTING MENU

5 Courses 95
Wine Pairing 65

TUNA TARTARE
AVOCADO, SPICY RADISH, GINGER MARINADE*

ROASTED CELERY ROOT SOUP
SPICED MAPLE VINAIGRETTE

SAUTÉED CORVINA
SPICY PEANUT BROTH, FRESH HERBS

BRAISED NIMAN RANCH SHORT RIB
APPLE JALAPENO PUREE, ROSEMARY CRUMBS

WARM CHOCOLATE CAKE
VANILLA ICE CREAM

*SIMPLY COOKED

Served with Shishito Peppers

SICHUAN PEPPER CRUSTED
YELLOWFIN TUNA
36

ORGANIC NORWEGIAN SALMON
29

8 OZ. 'RR' RANCH BEEF TENDERLOIN
49

10 OZ. SNAKE RIVER FARMS
PORK CHOP
32

JOYCE FARMS POULET ROUGE
28

SIDES 10

ROASTED MAITAKE MUSHROOMS
SESAME, LIME

MASHED POTATOES

HAND CUT FRENCH FRIES

GRILLED ASPARAGUS, LEMON, OLIVE OIL

HEIRLOOM CARROTS AND PEAS
SMOKED BUTTER

SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

SALSA VERDE

BLACK PEPPER CONDIMENT

ENTRÉES

SLOW COOKED ORGANIC NORWEGIAN SALMON
AROMATIC WHITE BEANS, SAKE, TRUFFLE
32

SAUTÉED CORVINA
SPICY PEANUT BROTH, FRESH HERBS
36

ARCTIC CHAR
GRENOBLOISE
31

MARINATED TOFU
MALAYSIAN CHILI, CELERY
23

JOYCE FARMS POULET ROUGE
OLIVES, VANILLA
31

SNAKE RIVER FARMS PORK CHOP
PROSCIUTTO JUS, ROASTED PEPPERS
36

BRAISED NIMAN RANCH SHORT RIB
APPLE JALAPEÑO PUREE, ROSEMARY CRUMBS
42

*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