

APPETIZERS

TUNA TARTARE
AVOCADO, SPICY RADISH
GINGER MARINADE*
18

MAINE MUSSELS MARINIÈRE
GRILLED GARLIC TOAST
23

BLACK TRUFFLE PIZZA
FONTINA CHEESE
22

TOMATO MOZZARELLA PIZZA
BASIL, OLIVE OIL
12

SOUP & SALAD

SPRING PEA SOUP
PARMESAN FOAM
13

ROMAINE CAESAR SALAD
CHILI, LEMON
12

BOSTON BIBB SALAD
SESAME, CHERRY TOMATOES
CARROT GINGER DRESSING
13

STEAMED SHRIMP SALAD
LOCAL GREENS, AVOCADO
CHAMPAGNE DRESSING
19

TASTING MENU

4 Courses 80
Wine Pairing 65

TUNA TARTARE
AVOCADO, SPICY RADISH, GINGER MARINADE*

SAUTEED SNAPPER
CHARRED LEEKS
GINGER POPPY SEED YOGURT

BRAISED NIMAN RANCH SHORT RIB
STOUT MUSTARD, CRISPY ONIONS

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 AND OLIVE OIL

SAUCES

BÉARNAISE

SOY-MISO MUSTARD

J&G STEAK SAUCE

SALSA VERDE

BLACK PEPPER CONDIMENT

ENTREES

SLOWLY COOKED ORGANIC
NORWEGIAN SALMON
POTATO PUREE, ENGLISH PEAS
BLACK TRUFFLE EMULSION
32

SAUTEED RED SNAPPER
CHARRED LEEKS
GINGER POPPY SEED YOGURT
38

KOOSHAREM VALLEY TROUT
GRENOBLOISE
28

JOYCE FARMS POULET ROUGE
SPRING VEGETABLES
KONBU JUS
31

SNAKE RIVER FARMS PORK CHOP
BOK CHOY, CHILI, MINT
36

BRAISED NIMAN RANCH SHORT RIB
STOUT MUSTARD, CRISPY ONIONS
42

SPRING VEGETABLE RISOTTO
PEA, RICOTTA, LEMON ZEST
28

*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 - RICHARD SAMANIEGO
Jean-Georges Vongerichten