

STARTERS

Foie Gras Crème Brûlée 16

Five Spice Enhanced Plums, Bacon Madeleine

Pan-Seared Sea Scallops 24

Cauliflower Purée, Petite Fennel Salad, Yellow Pepper Broth, Tomato Jam, Ibérico Ham

Duck "French Onion" Soup 18

Caramelized Onions, Duck Confit, Carr Valley Apple Smoked Cheese Brioche Crouton

King Crab Chowder 19

Marble Potatoes, Carrots, Pickled Ramps, Tarragon Crème Fraîche, Mini Biscuits

Roasted Beet Salad 17

Mixed Baby Beets, Red Sorrel, Driftless Sheeps Cheese,
Yellow Beet Vinaigrette, 25 Year Aged Balsamic Vinegar

Smoked Pheasant Salad 17

Red Leaf Lettuce, Pomegranates, Hazelnuts, Deer Creek Blue Jay Cheese,
Blood Oranges, Citrus Vinaigrette

ENTRÉES

Grilled Gingerbread Tea Lamb Loin 52

Sweet Potato Puree, Caramelized Rutabega, Chanterelles, Black Garlic, Lamb Reduction

Seared La Belle Farms Duck Three Ways 49

Seared Breast, Smoked Duck Confit Root Vegetable Smash, Asian Pear Cabbage Slaw,
Port Wine Duck Jus, Foie Gras Butter

Seared Ahi Tuna 48

Baby Bok Choy, Forbidden Rice, Pickled Peppers, Lemongrass Coconut Milk Reduction

Pan-Seared Arctic Char 57

Cannellini Beans, Lacinato Kale, Wild Mushrooms, Basil-Spinach Puree

7 Year Aged Risotto 45

Root Vegetables, Cauliflower, Petite Micro Salad, Black Pepper Parmesan Crisp

Snake River Farm Dry Aged Eye of Rib Eye 6 oz – 62 12 oz - 120

Baby Leeks, Parsnips, Black Truffle Flan, Cocoa Nibs, Black Trumpet Mushroom Demi-Glace

Grilled Wagyu Short Rib 59

Wagyu Fat-Smashed Fingerlings, Wilted Rainbow Chard, Mustard Greens,
Cordy Cep Mushrooms, Demi-Glace

DESSERT

Banana Bread Pudding 13

Caramelized Banana, Coconut Cream, Sesame Tuile, Toasted Coconut Sherbet

Blueberry Yuzu Tart 13

Almond Short Bread, Yuzu Curd, Blueberry Port Sauce, Blueberry Sorbet

Coffee Gelato & Dark Chocolate Brandy 13

Caramel, Brandy Ganache, Candied Pecan, Blondie
Add Kohler Dark Chocolate Brandy 6

Chocolate Delice 13

Dark Chocolate Mousse, Orange Marmalade, Praline Cream, Nutella Ice Cream

TASTING MENU

Pan-Seared Foie Gras on Brown Butter Shortcake
Duck Bacon, Fig Jam, Oven-Dried Tomato, Petite Greens, Hazelnut Vinaigrette
Schramsberg Blanc de Noir, California 2015



Roasted Red Pepper Soup
White Cheddar Flan, Smoked Shrimp, Corn Crisp
Oremus by Vega Sicilia "Mandolas" Furmint, Hungary 2015

or

Crab and Avocado Filled Tuna Roll
Seaweed Salad, Sweet Chili Pearls, Wasabi Cream, Hoisin Sauce, Micro Asian Greens, Pickled Ginger
Matias Riccitelli "Hey Rosé", Mendoza, Argentina 2018



Pan-Seared Sea Scallops
Beet Risotto, Grilled Baby Leeks, Preserved Lemon Butter, Osetra Caviar, Beet Chip
Chappellet Chardonnay, California 2017



Mero Sea Bass "Ramen"
Soba Noodles, Pickled Peppers, Yuchoy, Baby Corn, Carrots,
Bean Sprouts, Quail Egg, Ramen Broth
G.D. Vajra Barbera d'Alba Piedmont, Italy 2017

or

Grilled Japanese A-5 Strip Loin
Red Wine Potatoes, Baby Root Vegetables, Demi-Glacé, Black Truffle
Supplemental Charge 15

Daou Cabernet Sauvignon Paso Robles, California 2017



Wildflower
Honey Goat Cheese Cream, Pomegranate, Candied Almond
Carmes di Rieussec Sauternes, France 2011

120-Five Course Tasting Menu
195-with Beverage Pairings*

230 Seven Course Tasting Menu
345-with Beverage Pairings

-Substitutions may require surcharge-

**Does not include supplemental charges for specific course selections*

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.