

SAVORY

\$150 prix fixe offering for two
wine pairings additional

BURRATA

strawberry, sofrito, black pepper tuille, aged balsamic, cress, basil

paired with:

Cloudfall **Sauvignon Blanc**, Monterey County 2015

SEARED FOIE GRAS

berry, steelcut oats, candied nuts, elderflower syrup, sorrel

paired with:

Domaine Bernard Defaix Chablis **Chardonnay**, Burgundy 2014

PRIME BEEF TENDERLOIN

escargot barigoule, pommes duchess, creamed leek, sauce perigord

paired with:

Yangarra **Grenache Shiraz Mourvedre**, McLaren Vale 2014

SWEET

STRAWBERRY ROSE ECLAIR

roasted white chocolate, compressed strawberries, strawberry rose sorbet

ENTRÉES

a la carte platters built for sharing between 3-4 guests

BURRATA

fresh melon, candied pecans, endive & frisée, melon jam, grilled ciabatta

14 | 28

EAST VS WEST

east and west coast oysters on the half shell, traditional accoutrements

18 | 36

SHELLFISH PLATTER

maine lobster, shrimp, oysters on the half shell, king crab legs,
white balsamic mignonette, lemon & tabasco

50 | 100

PAN ROASTED SCALLOPS

spiced carrot purée, heirloom apple, pea shoots, warm tasso vinaigrette

30 | 60

TORCHIO PASTA

local 'nduja, crème fraîche, pickled peppers, charred broccoli, parmigiano reggiano

16 | 32

PRIME BEEF TENDERLOIN

escargot barigoule, pommes duchess, creamed leek, sauce perigord

35 | 70

SIDES

MARKET SPINACH

honey-thyme vinaigrette, herb bread crumb,
parmigiano reggiano

16

CRISPY POTATO

truffle balsamic aioli, fine herbs, sea salt

16

SWEETS

CHOCOLATE RASPBERRY CREAM PIE

tanzanie dark chocolate mousse, hazelnut
praline cream, raspberry sponge cake,
tonka bean ice cream, feuilletine crust

16

CLASSIC HOT CHOCOLATE

finest belgian sustainable
hot chocolate, house-made
marshmallow

9

MAPLE ROASTED PEAR TARTE TATIN

caramelized puff pastry, cookie butter,
szechuan pepper ice cream

16

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF: CHRISTIAN RAGANO
CHEF DE CUISINE: KEITH POTTER
PASTRY CHEF: JOVE HUBBARD