

START

GARDEN

- THE CHOPPED "WEDGE" SALAD / avocado / blue cheese / lump crab / bacon 17
KALE & ROMAINE CAESAR / caper berries / parmesan / cauliflower / feta 15
WHEAT BERRY SALAD / tart cherry / pistachios / blue cheese / crispy jamón / black garlic vinaigrette 16
SUNIZONA TOMATO / romesco / pickled red onion / tempura avocado / peppered goat feta 16

CHILLED

- BEEF CARPACCIO* / tomatillo escabeche / tempura rock shrimp / chile-peanut salsa / sesame seeds 21
AHI TUNA CRUDO* / ají amarillo / plantain / castelvetro olives / salmon roe / celery heart 18
SEAFOOD PLATTER* / mussels / prawns / lobster tail / crab / scallop / ahi tuna 89

WARM

- LOBSTER LEMONGRASS BRODO / coconut / lobster dumpling 15
OCTOPUS / chorizo potatoes / pickled vegetables / avocado salsa / charred spring onions 18
VEGAN PAPPARDELLE / heirloom tomato / baby zucchini / garlic / capers / chili flake 16 / 29 ✓

MAINS

LAND

- 8 oz C.A.B. FILET* / horseradish crust / marsala mushrooms 45
12 oz USDA PRIME NEW YORK STRIP* / grilled onions / burgundy jus / tomato relish 47
20 oz C.A.B. BONE-IN RIBEYE* / bordelaise / bone marrow butter 54
8 oz BACON WRAPPED BUFFALO TENDERLOIN * / mole oaxaqueño / foie gras / cherries 53
LEMON CHICKEN / smoked marble potatoes / cured olives / charred broccolini / spanish tomato sauce 34
COLORADO LAMB RACK* / grilled eggplant / mint / tzatziki hummus / lamb merguez / chermoula 46

SEA

- SCOTTISH SALMON* / calabacita tart / stuffed squash blossom / pipian / chipotle 40
DIVER SCALLOPS* / brown butter carrots / snap peas / gnocchi / spiced carrot beurre blanc / pistou 41
MEXICAN JUMBO PRAWNS / chile / lemon-caper butter / noble bread 39
CHILEAN SEA BASS* / pecan herb crust / mussels / clams / smoked tomato broth 44

ADDITIONS

LOBSTER TAIL / 32 | SEARED FOIE GRAS* / 15 | U5 JUMBO PRAWNS / 19

RED WHITE & BLUE TASTING MENU		
three course tasting menu 65 wine pairings + 30		
FIRST	ENTRÉE	DESSERT
OCTOPUS CARPACCIO red beet emulsion / shaved beets orange / red chile	PORK THREE WAYS boudin blanc sausage / pork belly kurobuta chop / salsify / parmesan	BLUE CORNMEAL NAPOLÉON blueberry compote housemade sweet ricotta
<i>Lioco Indica Rosé</i> Mendocino County / California	<i>Domaine Courbis St. Joseph 'Les Royes'</i> Rhône Valley / France	<i>Ken Wright Late Harvest Red</i> Oregon / Washington

SIDES

- roasted vegetables / carrots / beets / turmeric yogurt ✓
mixed mushrooms ✓
garlic parmesan mashed potatoes ✓
roasted marble potatoes / piquillo jam / pork belly
10
- asparagus / pancetta / shaved egg / balsamic
lobster 'mac & cheese' / cavatelli / az cheddar
toasted bread crumbs
14

✓ DENOTES VEGETARIAN SELECTIONS | MOST ITEMS CAN BE PREPARED GLUTEN FREE

EXECUTIVE CHEF - CHUCK KAZMER • RESTAURANT CHEF - SAMANTHA SANZ • GENERAL MANAGER - KATHERINE JANOWIAK

FOR PARTIES OF 8 OR MORE, AN 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

*ITEMS CAN BE SERVED RAW OR UNDERCOOKED, 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.