

Starters

<i>Calamari fritto spicy marinara aioli lemon wedges</i>	14
<i>Bluepoint oysters raw on the half shell smoked jalapeño-saffron mignonette tomato seed "caviar"</i>	14.5
<i>Sweet Capicola bruschetta grilled sourdough Cypress Grove chèvre butternut squash radicchio parsley olive oil</i>	15
<i>Baked brie golden puff pastry honey roasted grapes dried cranberries toasted almonds</i>	15
<i>Wild mushroom raviolis Cabernet cream smoked portabella sun dried tomato toasted pine nuts</i>	15.5
<i>Beef short rib profiteroles Fiscalini purple moon cheddar micro arugula braising jus</i>	16

Salads and Soups

<i>Mesclun greens Romano cheese tomatoes radish zesty sprouts croutons poached garlic vinaigrette</i>	9.5
<i>Caesar salad romaine hearts Romano cheese house made croutons prepared tableside</i>	12
<i>Baby greens Fuyu persimmons Bartlett pears candied pecans Oregonzola cheese verjus vinaigrette</i>	14
<i>Lobster bisque white truffle olive oil</i>	9
<i>Soup du Soir</i>	6.5

Entrées

<i>Angus New York steak seared and broiled bleu cheese-butter crust hickory bacon mashed potatoes seasonal vegetables</i>	30
<i>Pork tenderloin pan-roasted sweet and sour apple-cabbage wild boar bacon lardoons red flint corn polenta cake</i>	29
<i>Braised lamb shank sous vide purple barley risotto Oregon smoked bleu cheese spring peas root vegetable chips natural juices</i>	31
<i>Chimichurri chicken char-grilled lime-fried Yukon gold potatoes sharp white cheddar grilled nopales roasted corn-jalapeño vinaigrette</i>	25
<i>Veal escalopes preserved lemon-caper sauce roasted fingerling potatoes grilled long stem artichoke hearts cipollini onions</i>	30
<i>Alaskan halibut cheeks pan seared julienne squash-leek sauté porcini risotto balsamic syrup porcini oil</i>	31
<i>Fresh basil fettuccini lobster medallions tiger prawns grilled oyster mushrooms charred tomato-piquillo pepper cream Parmigiano Reggiano</i>	28
<i>Prime rib cream spinach mashed potatoes Au jus complimentary mesclun green salad</i>	31
<i>Filet mignon preparation changes daily</i>	38
<i>Atlantic salmon Mahi mahi Chilean sea bass</i>	M/P