

# STARTERS

## Seared LaBelle Farms Foie Gras 25

Frisée, Apple Butter, Sauterne Poached Apple, Hazelnuts, Brioche, Apple Saba

## Tuna Tartare 18

Cucumber, Wakame, Avocado, Pickled Watermelon Radish, Yuzu Aioli, Sesame Wonton

## Spice-Rubbed Lamb Carpaccio 17

Lamb's Lettuce, Truffle Goat Gouda, Golden Raisins, Hazelnut Powder, Smoked Olive Oil, 25-Year Balsamic Vinegar

## Smoked Sturgeon Salad 18

Petite Mesclun Salad, Citrus Gel, Dill Cream, Dill Croutons

## Crispy Pork Belly 18

Yellow Lentils, Edamame, House Kimchi, Hoisin Barbeque Sauce, Green Curry Aioli

## Mixed Baby Beet Salad 16

Goat Cheese, Petite Sorrel, Balsamic Pearls, Crispy Bresaola

## Roasted Butternut Squash Soup 16

Cranberry Relish, Pheasant Confit, Candied Pecans, Pecan Oil

# ENTRÉES

## Grilled Tuna 42

Rice Noodles, Baby Bok Choy, Pickled Jingle Bell Peppers, King Trumpet Mushrooms, Sweet Chili Sauce, Sesame Soy Vinaigrette, Crispy Lotus Root

## Pan-Seared Red Snapper 42

Chorizo, Saffron Rice, Roasted Rapini, Tomato Confit, Squid Ink Oil, Marcona Almonds, Smoked Paprika Vinaigrette

## Roasted Pheasant Breast 38

Sweet Potato Gnocchi, Vanilla Bean Sweet Potato Puree, Scaled Spinach, Dragon Carrots, Port Wine Pheasant Jus, Violet Mustard

## Pan-Seared Norwegian Salmon 40

Beluga Lentils, Bacon, Haricot Verts, Red Wine Reduction

## Cast Iron-Seared Prime Tenderloin "Wellington" 8 oz 68

Purple Potato Salad, King Trumpet Mushrooms, Foie Gras Butter, Pastry Crisp, Demi-Glace, Winter Black Truffle

## Grilled Wagyu Short Rib 59

Wild Mushroom Semolina Spätzle, Rainbow Chard, Pickled Cordy Cep Mushrooms, Demi-Glace

## 7-Year Aged Risotto 38

Market Vegetables, Petite Micro Salad, BellaVitano Balsamic Crisp

## Grilled Colorado Rack of Lamb 52

Deconstructed Ratatouille, LaClare Farms Goat Cheese Tater Tots, Mint Chimichurri, Lamb Demi-Glace

# TASTING MENU

## Lump Crab Cake

House Kimchi, Radishes, Red Curry Aioli, Crispy Rice Paper, Micro Cilantro

*Frank Family, Brut Rosé, Carneros, California 2012*



## Pan-Seared La Belle Farms Foie Gras

Strawberry-Rhubarb Compote, Black Sesame Seed Brioche Pan Per Du,  
Sunny Side Up Quail Egg, Cherry Blossom Syrup

*Lieu Dit Winery, Santa Maria Valley, California 2018 - Sauvignon Blanc*

Or

## Chilled Spring Pea Coconut Milk Soup

Yellow Tomato Jam, Sweet Chili Lobster, Minted Spring Peas, Shaved Coconut

*Kumeu River, Coddington Vineyard, Auckland, New Zealand 2012 - Chardonnay*



## Hoisin-Glazed Pork Belly Hot Pot

Rice Noodles, Carrots, Jingle Bell Peppers, Chinese 5 Spice Broth, Shiitake Bacon

*Paul Jaboulet Aîné, "Domaine de Thalabert", Crozes-Hermitage, Rhone, France 2017 - Syrah*



## Gochujang Butter-Sake Poached Mero Sea Bass

Seaweed Salad-Bamboo Rice, Ginger Carrot Puree, Tempura Cauliflower,  
Sugar Snap Peas, Lemongrass-Yellow Curry Coconut Milk Reduction

*Ken Wright Cellars, Single Vineyard Series, Oregon 2017 - Pinot Noir*

Or

## Grilled A5 Wagyu Strip Loin

Red Wine Purple Potato Miso Puree, King Trumpet Mushroom,  
Baby Corn, Bok Choy, Hoisin Demi-Glace, Summer Black Truffles

*Dunn Vineyards, Napa Valley, California 2016 - Cabernet Sauvignon*



## Peaches & Cream

Lemongrass Panna Cotta, Roasted Peaches, Sesame Tuile, Macha Ice Cream

*Henriques & Henriques 10 Years Old, Madeira, Portugal - Bual*

120 – Five Course Tasting Menu    190 – With Beverage Pairings  
230 – Seven Course Grand Tasting    330 – With Beverage Pairings

*-Substitutions may require surcharge-*

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