Dinner

Salad
Organic Garden Mesclun Greens
Fine Herb - Shepard Dressing
11
Field mache, Endives & Melon
Beef Bacon, Toasted Hazelnut Oil Vinaigrette
12
Tomato Panzanella
Baby Romaine & Cucumber with Basil Essence
15
Baby Spinach, Artichokes & Portobello
Shaved Fennel, Roasted Sweet Pepper with Lime Vinaigrette
16

Simply Raw
Spiced Yellow Fin Tuna Tartar
Wasabi - "Hass" Avocado, Kimchi and Mango Salsa with Yuzu
18
Blue Fin Tuna Sashimi
Daikon Radish, Grilled Pineapple Salsa, Cilantro Scented Citronette
18

Appetizer
Soup du Jour
“Composed Daily”

Savory Porcini Mushroom Soup
Caramelized Vidalia Onion, White Truffle Essence
12

Truffle Potato Gnocchi
Wild Forest Mushrooms, Fava Beans
19

Aromatic Beef Brisket Ravioli
Cilantro Scented Spicy Tofu Egg Drop Bouillon
16

Barbeque Short Rib Spring Roll
Asian Vegetables with Green Scallion
17

Veal Sweetbread Milanese
Caramelized Salsify, Capers & Tomato Concouasse, Dried Apricot Gastric
22

From The Ocean
Wild King Salmon En Barigule
Baby Artichokes, Fennel & Fingerlings & Tomato Confit
32

Grilled "Nova Scotia" Halibut
Broccoli Rabe, Oyster Mushrooms, Lemon & Capers in a "Folly of Herbs"
33

Honey-Miso Glazed Chilean Sea Bass
Spaghetti Squash, Udon Noodles & Bok Choy, Lemongrass-Citrus Emulsion
38

An 20% gratuity will be added to parties of 6 or more
There will be a $6.00 service charge for all split orders
From The Land

Spit Roasted Organic French Hen
Savoy Cabbage, Fava Beans, Maitake Mushrooms, Baby Carrots
Rosemary Oil
29

Citrus Glazed Duck Breast
Broccolini, Caramelized Endive, Duck Leg Confit, Chestnut Dumplings
33

Duet of Short Ribs
Horseradish Mashed Potatoes, Seasonal Vegetables
36

Porcini Crusted Veal Chop
Thai-Curry Carrot Puree, French Green Lentils, Champignon Sauce
42

Steak Tournedos
Poached Pears, Creamy Cauliflower, Chanterelles, Red Peppercorn Sauce
38

Dry-Aged Solo Cowboy Steak
Fiery Potato Fries, Vidalia Onion Rings Tempura
45

Black Angus Steak
Broccolini, Braised Red Cabbage, Bordelaise Sauce
54

"Provencale" Coated Rack of Lamb
Purple Potatoes, Fine Herb-Frisée Salad, Chimichuri Sauce
49

Prime Reserve Steak
Steak Fries, Tomato Confit, Jus au Poivre
38

Side Dishes

9

English Peas, Zucchini & Cipollinis
Creamed Spinach
Creamy Cauliflower Puree
Seasonal Vegetables
Garlic Broccoli Rabe
Rosemary Potatoes & Mushrooms with Truffle Oil
12

Spaghetti Squash with Pea Shoots
Truffle Mashed Potatoes

Executive Chef Hok Chin