

7



Solo

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## 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 Concasse, 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

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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-Frisee 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

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