

APPETIZERS

<b>BREAD &amp; BUTTER</b>	6
everything Parker House rolls, scallion cream cheese butter	
<b>DUCK TART</b>	17
confit duck, puff pastry, orange curd, coffee cherry butter, red licorice mole, olive caramel	
<b>SMOKED CARPACCIO*</b>	19
ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini	
<b>CHARCUTERIE &amp; CHEESE</b>	34
chef's selection of cheeses, charcuterie, and accoutrements	
<b>OCTOPUS &amp; SHRIMP BRUSCHETTA</b>	18
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia	
<b>ROASTED CAULIFLOWER</b>	15
truffled pea purée, salted almonds, feta crema, red bell essence	

SALADS

<b>BEET + BERRY</b>	16
pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis	
<b>ETCH</b>	15
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
<b>HORSERADISH CAESAR</b>	16
kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip	

ENTRÉES

<b>PORK RIBEYE*</b>	38
couscous stuffed winter squash, charred onion, butternut puree, granola spice butter, apple marmalade, grapefruit, tangerine lace, frisée golden beet salad, oat crumble	
<b>FRENCHED CHICKEN BREAST</b>	36
tamale dumplings, latin tomato sauce, honey pasilla purée, ancho glazed sweet potato, fennel herb relish	
<b>VENISON*</b>	49
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries	
<b>PAN-SEARED SCALLOPS*</b>	51
thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil	
<b>GRILLED FILET MIGNON*</b>	51
horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter	
<b>TRIO DE SETAS</b>	31
porcini brulée, tempura butternut squash, confit leeks, red bean smash, portobellos, confit shiitakes, smoked gouda, beet pozole, mole, fried tortilla, smoked sage vinaigrette	
<b>FROM THE SEA*</b>	mkt
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions	
<b>CHEF'S CREATION</b>	mkt
today's featured culinary inspiration	

SIDES

<b>FRIED BRUSSELS SPROUTS</b>	10
chili sauce, sesame crema, crushed peanuts	
<b>CRISPY POTATO SALAD</b>	10
mustard dressing, chimichurri verde & roja sauces	
<b>ROASTED BUTTERNUT SQUASH</b>	10
spiced yogurt crema, pumpkin seed crumble, apricot balsamic drizzle, fried sage	

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

\*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 6 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.