

APPETIZERS	BREAD & BUTTER	6
	everything Parker House rolls, scallion cream cheese butter	
	DUCK TART	17
	confit duck, puff pastry, orange curd, coffee cherry butter, red licorice mole, olive caramel	
	SMOKED CARPACCIO*	19
ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, parmesan, crostini		
SALADS	CHARCUTERIE & CHEESE	34
	chef's selection of cheeses, charcuterie, and accoutrements	
	OCTOPUS & SHRIMP BRUSCHETTA	18
	bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia	
	ROASTED CAULIFLOWER	15
truffled pea purée, salted almonds, feta crema, red bell essence		
ENTRÉES	BEET + BERRY	16
	pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis	
	ETCH	15
	arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
SIDES	HORSERADISH CAESAR	16
	kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip	
	PORK RIBEYE*	38
	couscous stuffed winter squash, charred onion, butternut puree, granola spice butter, apple marmalade, grapefruit, tangerine lace, frisée golden beet salad, oat crumble	
	PORCINI CHICKEN BREAST	36
	smoked corn purée, chorizo spiced fingerling potatoes, poblano pepita sauce, bacon, cremini mushrooms, snap peas, recado rojo vinaigrette, arugula, queso fresco, tortilla crunch	
	VENISON*	49
	chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries	
	PAN-SEARED SCALLOPS*	51
	thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil	
GRILLED FILET MIGNON*	51	
horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter		
TRIO DE SETAS	31	
porcini brulée, tempura butternut squash, confit leeks, red bean smash, portobellos, confit shiitakes, smoked gouda, beet pozole, mole, fried tortilla, smoked sage vinaigrette		
FROM THE SEA*	mkt	
sweet potato beignet, cashew cream, dried cranberries, orange supremes, orange brown butter sauce, chili crunch, black bean tofu drizzle, scallions		
CHEF'S CREATION	mkt	
today's featured culinary inspiration, available after 5pm		
FRIED BRUSSELS SPROUTS	10	
chili sauce, sesame crema, crushed peanuts		
CRISPY POTATO SALAD	10	
mustard dressing, chimichurri verde & roja sauces		
BUTTERNUT SQUASH PANZANELLA	10	
biscuit croutons, sage roasted squash, candied bacon crumble, fried sage, goat cheese whip, fig balsamic, chili carrot purée		

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.