

APPETIZERS

BREAD & BUTTER	6
buttermilk brioche 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	
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	

SALADS

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	
HORSERADISH CAESAR	16
kale, romaine, radicchio, smoked lemon oil, horseradish parmesan aioli, dijon tempura crunchies, worcestershire whip	

ENTRÉES

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, snap peas, 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, <i>available after 5pm</i>	

SIDES

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.