

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	
CHARCUTERIE & CHEESE	34
chef's selection of cheeses, charcuterie, and accoutrements	
OCTOPUS & SHRIMP BRUSCHETTA	19
bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus, focaccia	
ROASTED CAULIFLOWER	16
truffled pea purée, salted almonds, feta crema, red bell essence	

SALADS

ETCH	10/16
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette	
BEET + BERRY	11/17
pear ginger vinaigrette, goat cheese semifreddo, greens, candied peanuts, peach coulis	
HORSERADISH CAESAR	11/17
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	
FRENCHED CHICKEN BREAST	36
tamale dumplings, latin tomato sauce, honey pasilla purée, ancho glazed sweet potato, fennel herb relish	
VENISON*	49
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared seasonal vegetable, walnut muhammara, apricot chutney, harissa cranberries	
SHRIMP*	37
thai lemongrass curry, chili glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, fried basil	
GRILLED FILET MIGNON*	54
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	

SIDES

FRIED BRUSSELS SPROUTS	12
chili sauce, sesame crema, crushed peanuts	
CRISPY POTATO SALAD	10
mustard dressing, chimichurri verde & roja sauces	
ROASTED BUTTERNUT SQUASH	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.