

## **SALAD & SOUP**

### **ABETONE CAESAR**

THE CELEBRATED EXPECTATION TOSSED TABLESIDE (TWO ORDER MINIMUM)

### **FIELD GREENS**

CHERRY TOMATO, RED ONION, FRESH HERBS, BRIOCHE CROUTONS, CRISP VEGETABLES, DRIED FRUITS, CONCENTRATED GARDEN VINAIGRETTE

### **WINTER WEDGE**

PETITE ICEBERG, TOMATO, BLUE CHEESE, BUTTERNUT SQUASH, AVOCADO, CHOPPED EGG, CANDIED BACON, BALSAMIC RANCH DRESSING

### **SPINACH SALAD**

SAVOY SPINACH, FARM EGG, BACON CROUTONS, CANDIED WALNUTS, RED ONION, WHOLE GRAIN MUSTARD DRESSING

### **KALE & QUINOA**

CHOPPED KALE, RAINBOW QUINOA, CUCUMBER, ORANGE, BEET, POMEGRANATE, GREEN GODDESS DRESSING

### **ARTICHOKE & BLACK TRUFFLE SOUP**

SHAVED PARMESAN, CHIVE, TINY TOAST

### **SPICY CRAB BISQUE**

CREAMY SCALLION STRAWS, FRESH HERBS

### **TWO PEA SOUP**

GREEN & SPLIT PEAS, FOREST HAM HASH, CHEDDAR POPOVERS

## **CLUB PLATES**

### **MILIA KOFFTA**

SPICY VEGETABLE DUMPLINGS, MACADAMIA CURRY

### **SPICY CRUNCHY TUNA ROLL**

AHI TUNA, CHARCOAL TEMPURA, SWEET RICE, PICKLED GINGER, AVOCADO, WASABI

### **BAKED OYSTERS POBLANO**

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

### **OCTOPUS TOSTADA**

CRISP MASA, AVOCADO, BLACK BEANS, MACHA

### **SCALLOPS PARMESAN**

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

### **FRITO MISTO**

SQUID, SHRIMP, HEARTS OF PALM, CHILI, SCALLIONS, SPICY AIOLI

### **SPICY SALMON TARTARE**

BLACK SESAME TUILE, BLACK TRUFFLE MAYO, PONZU

### **HAMACHI BOMB**

YELLOWTAIL SASHIMI, CRISP BLACK MASA, AJI AMARILLO, AVOCADO MAYO

### **BIGEYE & CRISPY RICE**

THINLY SLICED SASHIMI, CRISPY SEASONED RICE, WASABI, TAMARI, QUAIL EGG

### **DRUNKEN KOBE TATAKI**

THINLY SLICED A5 KOBE, YUZU PONZU, HERBS, CRISPY GINGER, SESAME, WONTON

### **CAVIAR STEAK TARTARE**

TRADITIONALLY SEASONED, ANNA POTATOES, SMOKED YOLK, FROMAGE BLANC, OSETRA

## OCEAN BAR

CHILLED OYSTERS  
EAST & WEST COAST (EA)  
KING CRAB LEGS (1/2 LB)  
SHRIMP COCKTAIL (6OZ)  
LITTLE NECK CLAMS (EA)  
CHILLED LOBSTER (1/2 LB)

## CLASSIC CAVIAR SERVICE

ROYAL OSETRA (50GRAMS)  
OOO (30GRAMS)  
RUSSIAN OSETRA (30GRAMS)  
IMPERIAL OSETRA (30GRAMS)  
TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

## *Shellfish Plateaus (For Two)*

### GRAND

1/2 LOBSTER, 6 OYSTERS, 4 SHRIMP,  
4 CLAMS, 2 PC. KING CRAB

### COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,  
8 SHRIMP, 8 CLAMS, 4 PC. KING CRAB

CLASSIC COCKTAIL      PICO DE GALLO  
MUSTARD AIOLI        SALSA ROSADA  
PINEAPPLE MIGNONETTE

## ENTRÉES

### SHIITAKE SEARED SALMON

WILD MUSHROOMS, SOBA NOODLES, JULIENNED VEGETABLES, SPICY CUCUMBERS, DASHI

### CHILEAN SEA BASS VIENOISE

FRESH HERB, TOMATO AND MUSHROOM BAKED, WILTED MUSTARD GREENS, WHOLE GRAIN MUSTARD SABAYON

### HALIBUT BANGKOK

THAI YELLOW COCONUT CURRY, RED CHILI, FRESH HERBS, STEAMED JASMINE RICE

### SEARED DIVER SCALLOPS

POTATO GNOCCHI, OCEAN PESTO, LEMON PRESERVES

### ROCKY MOUNTAIN TROUT

PAN SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

### ROASTED FREE RANGE CHICKEN

CALABICITAS, BLACK MOLE, CRISPY EGGPLANT, CORN AND CACTUS RELISH

### ROASTED COLORADO LAMB RACK

HONEY ROASTED, SMOKED POTATO FONDUE, BLACK CAULIFLOWER, BURNT SHALLOT MARMALADE

### PEPPERCORN SEARED FILET OF BLACK ANGUS

WILD MUSHROOM BRIOCHE MUFFIN, MELTING TURNIPS, PISTACHIO PESTO

### IRON SEARED 16OZ PRIME NY STRIP

CARAMELIZED ROOT VEGETABLES, WHOLE GRAIN MUSTARD RELISH

### SMOKED ANTELOPE LOIN

CHARRED LEEKS, ANCHOVY BUTTER, LOCAL APRICOT MUSTARD, WILD MUSHROOM TAMALE

### SEARED VEAL CHOP

ALIGOT POTATOES, BRANDIED MORELS, SAUTEED GREENS

### CAST IRON SEARED 48OZ BISON TOMAHAWK

HEIRLOOM TOMATOES, ARUGULA, LEMON

## SIDES

GARLIC WILTED SPINACH      BUTTERED ASPARAGUS      SHISHITO PEPPERS  
BRUSSELS SPROUTS        HAND-CUT FRIES            ONION RINGS  
WHIPPED POTATOES        GARLIC CHEESE BREAD      ROASTED CRISPY BROCCOLI

EXECUTIVE CHEF MILES ANGELO