

SALAD & SOUP

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

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

WHITE BEAN & BLACK TRUFFLE SOUP

SCALLIONS, TINY TOAST, CRISPY PANCETTA

CLUB PLATES

CHILLED FOIE GRAS TORCHON

WILD CHOKECHERRY JELLY, TOASTED BRIOCHE

STEAK TARTARE

TRADITIONALLY SEASONED, MANCHEGO, QUAIL EGGS, GARLIC TOAST, SHAVED BLACK TRUFFLES

DRUNKEN KOBE TATAKI

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

BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

HAMACHI BOMB

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

BIGEYE & CRISPY RICE

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

KAMPACHI CRUNCH

PONZU, SHISO, LEMONGRASS, CRISP RICE PAPER, YUZU PEARLS

SIDES

GARLIC WILTED SPINACH

BRUSSELS SPROUTS

WHIPPED POTATOES

BUTTERED ASPARAGUS

HAND-CUT FRIES

GARLIC CHEESE BREAD

EXECUTIVE CHEF MILES ANGELO

OCEAN BAR

CHILLED OYSTERS
EAST & WEST COAST (EA)
SHRIMP COCKTAIL (6OZ)
CHILLED LOBSTER (3/4LB)
KING CRAB (1/2LB)

KOLIKOF CAVIAR CLASSIC SERVICE

0000 RUSSIAN OSETRA (28GRAMS)
ROYAL (30GRAMS)
000 IMPERIAL (28GRAMS)
IMPERIAL OSETRA (30GRAMS)
TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

ENTRÉES

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

HALIBUT BANGKOK

YELLOW THAI COCONUT CURRY, FRESNO CHILI, FRESH HERBS, JASMINE RICE

GINGER CRUSTED CHILEAN SEA BASS

JULIENNED VEGETABLES, KAFFIR LIME BROTH

SEARED SALMON

GREEN TEA SOBA, BRAISED FENNEL, DASHI, SHAVED BLACK TRUFFLES

KING CRAB LASAGNA

CREAMY CRAB, BOLOGNESE, PARMESAN

BLACK GARLIC ROASTED ELK

WILD MUSHROOM TAMALE, CHARRED LEEK, WILD APRICOT JAM, TOASTED PINE NUTS

FRESH HERB CRUSTED FILET OF ANGUS

CELERIAC PUREE, HONEY ROASTED CARROTS, SAUCE PÉRIGORD

IRON SEARED PRIME NY STRIP STEAK (16OZ)

AU GRATIN POTATOES, BROCCOLI RABE, BORDELAISE

TOMATO CRUSTED COLORADO LAMB

SMOKED POTATO FONDUE, PISTO, ROASTED CAULIFLOWER

ROASTED FREE-RANGE CHICKEN

POBLANO POLENTA, CACTUS LEAF RELISH, CHIPOTLE GLACE

ROASTED VEGETABLES

BLACK MOLE ROASTED CAULIFLOWER, HONEYED BUTTERNUT SQUASH, RED PEPPER ROASTED JAPANESE EGGPLANT, CRISPY RICE

Shellfish Plateaus (For Two)

GRAND

1/2 LOBSTER, 8 OYSTERS, 6 SHRIMP,
1/2 KING CRAB

COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,
8 SHRIMP, 1 LB KING CRAB

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE