

## SALAD & SOUP

### BEET & FROMAGE BLANC

TOASTED PINENUTS, POMEGRANATE, FRISÉE

### FIELD GREENS

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

### CAESAR SALAD

LEAVES OF YOUNG ROMAINE, TOASTED BREADCRUMBS, WHITE ANCHOVIES,  
PARMESAN, TANGY DRESSING

### SPINACH SALAD

RED ONION, CHOPPED EGGS, CANDIED WALNUTS, BACON CROUTONS,  
WHOLE GRAIN MUSTARD VINAIGRETTE

### TRUFFLE WHITE BEAN SOUP

PANCETTA, BLACK TRUFFLES, TINY TOAST

## CLUB PLATES

### BAKED OYSTERS POBLANO

RIPTIDE OYSTERS, POBLANO PESTO, SAUCE CHORON & LEMON

### BIGEYE & CRISPY RICE

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

### HAMACHI BOMBS

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

### STEAK TARTARE

BLACK TRUFFLE, MARROW TOAST, QUAIL EGG, CONSOMMÉ

## SIDES

ROASTED CAULIFLOWER  
HAND-CUT FRIES

BABY CARROTS  
WHIPPED POTATOES

GARLIC CHEESE BREAD  
BRUSSELS SPROUTS

## EXECUTIVE CHEF MILES ANGELO

CHEF DE CUISINE MARTY RUMLEY

SOUS CHEF MATTHEW BROWN

## OCEAN BAR

### CHILLED OYSTERS

EAST & WEST COAST (EA)

KING CRAB LEGS (1/2 LB)

SHRIMP COCKTAIL (6OZ)

CHILLED LOBSTER (3/4 LB)

## CLASSIC CAVIAR SERVICE

ROYAL OSETRA (30GRAMS)

IMPERIAL OSETRA (30GRAMS)

IMPERIAL 000 OSETRA (30GRAMS)

GOLDEN OSETRA (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST

POINTS, POTATO CRISPS

## *Shellfish Plateaus (For Two)*

### GRAND

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

### COLOSSAL

WHOLE LOBSTER, 12 OYSTERS,  
10 SHRIMP, 4 PC. KING CRAB

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE

## ENTRÉES

### CARROT AGNOLOTTI

BLACK TRUFFLE, WHITE ASPARAGUS, PARMESAN

### ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI SAUCE

### HALIBUT BANGKOK

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

### PAN SEARED WILD SALMON

BABY BOK CHOY, BLACK WINTER TRUFFLES, DASHI

### CHILEAN SEA BASS VIENNOISE

SOFT HERB CRUST, MUSHROOM DUXELLES, TOMATO FONDUE, MUSTARD  
SABAYON

### IRON SEARED FILET OF BLACK ANGUS

AUTUMN HASH, MELTED TURNIPS, KING TRUMPET MUSHROOMS

### TOMATO CRUSTED COLORADO LAMB

SWEET POTATO GRATIN, BAYLEY HAZEN BLEU CHEESE, PISTACHIO PESTO,  
ROASTED CAULIFLOWER

### BLACK GARLIC ROASTED ELK LOIN

MUSHROOM TAMALE, BLACK MOLE, CHARRED LEEKS, APRICOT JAM

### ROAST BERKSHIRE PORK CHOP

MONGOLIAN BBQ, JUNIPER BRAISED CABBAGE, ACORN SQUASH, CHINESE  
MUSTARD

### ROASTED FREE-RANGE CHICKEN

POMMES ANNA, MOREL CREAM AND WATERCRESS CITRUS FENNEL SALAD