

## SOUP & SALAD

### FIELD GREENS

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

### WATERMELON FETA

SEEDLESS MELON, PICKLED ONION, PLUM BLOSSOM, TOASTED PINE NUTS,  
MINUS 8 VINAIGRETTE

### TAOS CAESAR

LEAVES OF YOUNG ROMAINE, BLUE CORN CROUTONS, ASIAGO,  
TOMATO ANCHOVY DRESSING, PEPITAS

### HEIRLOOM TOMATO CUCUMBER

BERMUDA ONION, HEARTS OF PALM, JALAPEÑO SESAME DRESSING,  
FRESH HERBS

### SUMMER COBB

BABY GEM LETTUCE, COMPRESSED TOMATO, PANCETTA, AVOCADO, CORN,  
BLUE CHEESE, BALSAMIC RANCH

## CLUB PLATES

### SWEET CORN AGNOLOTTI

BLACK TRUFFLE, PARMESAN, PEA TENDRILS

### SPICY TUNA CRISPY RICE

CRISPY SEASONED RICE, WASABI, PONZU GELEE, QUAIL EGG

### HAMACHI BOMBS

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

### KINGFISH CRUDO

HEARTS OF PALM, COCONUT MILK, MACADAMIA, BERMUDA ONION, LIME,  
CILANTRO

### BAKED OYSTERS POBLANO

RIPTIDE OYSTER, POBLANO PESTO, SAUCE CHORON & LEMON

### STEAK TARTARE

BLACK TRUFFLE, MARROW TOAST, QUAIL EGG, CONSOMMÉ

## SIDES

ROASTED CAULIFLOWER  
HAND-CUT FRIES

WHIPPED POTATOES  
CHARRED ZUCCHINI

GARLIC CHEESE BREAD  
ASPARAGUS

**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)

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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

### MUSHROOM FAZZOLETTI

HERB PASTA, PEA TENDRILS, PARMESAN

### ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI

### CRISPY DRY AGED BLACK COD

BABY BOK CHOY, BROWN BUTTER BEURRE BLANC, SHIITAKE, DASHI,  
SHRIMP DUMPLING

### HALIBUT BANGKOK

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

### BLACKENED AHI TUNA

ROASTED PINEAPPLE, KING CRAB SPRING ROLL, BABY FENNEL, LEMONGRASS  
GLAZE

### DOVER SOLE VERACRUZ

CRISPY PAELLA RICE, SPRING VEGETABLE ESCABECHE, CASTELVETRANO OLIVES,  
BELL PEPPER VINAIGRETTE

### ROAST BERKSHIRE PORK CHOP

MONGOLIAN BBQ, JUNIPER BRAISED CABBAGE, SESAME BROCCOLI,  
CHINESE MUSTARD

### IRON SEARED FILET OF BLACK ANGUS

CELERY ROOT PAVÉ, ASPARAGUS, MELTED TURNIPS, BORDELAISE,  
CRISPY ONIONS

### TOMATO CRUSTED COLORADO LAMB

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

### BLACK GARLIC ROASTED ELK LOIN

MUSHROOM TAMALE, BLACK MOLE, CHARRED LEEKS, APRICOT JAM

### CITRUS ROASTED CHICKEN

ROASTED TOMATO, BRAISED JICAMA, SPINACH, JALAPEÑO VINEGAR