

SALAD & SOUP

FIELD GREENS

TOMATO, RED ONION, CROUTONS, CRISP VEGETABLES, DRIED FRUIT, CONCENTRATED GARDEN VINAIGRETTE

LA SCALA CHOPPED

CRISP LITTLE GEM LETTUCE, SALAMI, GARBANZO BEANS, TOMATO, MOZZARELLA, ONION, ARTICHOKE, LEMON THYME VINAIGRETTE

TAOS CAESAR

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

SPINACH SALAD

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

CHARRED BABY BEETS

GREEN GODDESS, FETA, PISTACHIO CRUMBLE, FRISÉE, BLOOD ORANGE

TRUFFLE WHITE BEAN SOUP

PANCETTA, BLACK TRUFFLES, TINY TOAST

CLUB PLATES

SPICY TUNA CRISPY RICE

CRISPY SEASONED RICE, WASABI, CHILI CRUNCH, PONZU, QUAIL EGG

HAMACHI BOMBS

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

BAKED OYSTERS POBLANO

RIPTIDE OYSTER, POBLANO PESTO, SAUCE CHORON & LEMON

SCALLOPS PARMESAN

BAKED SCALLOPS IN THE SHELL, PARMESAN, LIME, SERRANO

STEAK TARTARE

BLACK TRUFFLE, MARROW TOAST, QUAIL EGG, CONSOMMÉ

SIDES

ROASTED CAULIFLOWER
HAND-CUT FRIES

WHIPPED POTATOES
ROASTED BABY CARROTS

GARLIC CHEESE BREAD
ASPARAGUS

EXECUTIVE CHEF MILES ANGELO
CHEF DE CUISINE MARTY RUMLEY

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

SHRIMP COCKTAIL (6 EA)

CHILLED LOBSTER (3/4 LB)

CLASSIC CAVIAR SERVICE

GRAND RESERVE OSSETRA (30GRAMS)

IMPERIAL 000 OSETRA (30GRAMS)

IMPERIAL (30GRAMS)

ROYAL OSETRA (30GRAMS)

TRADITIONAL SERVICE, BLINIS, TOAST POINTS, POTATO CRISPS

Shellfish Plateau

COLOSSAL

1 1/2 WHOLE LOBSTER, 12 OYSTERS,
12 SHRIMP

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE

ENTRÉES

GARGANELLI BOLOGNESE

7X RAGU, RED WINE, BLACK PEPPER PASTA, BASIL RICOTTA

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI

CRISPY DRY AGED BLACK COD

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

HALIBUT BANGKOK

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

IRON SEARED FILET OF BLACK ANGUS

CELERY ROOT PUREE, ASPARAGUS, MELTED TURNIPS, SAUCE PÉRIGORD

TOMATO CRUSTED COLORADO LAMB

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

BLACK GARLIC ROASTED ELK LOIN

MUSHROOM TAMALE, BLACK MOLE, CHARRED LEEKS, APRICOT JAM

MONGOLIAN BBQ PORK CHOP

JUNIPER BRAISED CABBAGE, ACORN SQUASH, CHINESE MUSTARD

ROASTED CHICKEN

PROSCIUTTO, FONTINA & SPINACH STUFFED, GNOCCHI ALFREDO,
MARSALA MUSHROOMS

TAMARIND GLAZED SQUASH

RED CURRY, SESAME GOLD RICE, POMEGRANATE, CRISPY SHALLOTS,
FRESH HERBS

