

SALADS

FIELD GREENS

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

THAI CUCUMBER CRUNCH

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

LA SCALA CHOPPED

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

CLUB PLATES

SPICY TUNA CRISPY RICE

CRISPY SEASONED RICE, WASABI, PONZU, QUAIL EGG

HAMACHI BOMBS

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

BAKED OYSTERS POBLANO

RIPTIDE OYSTER, POBLANO PESTO, SAUCE CHORON & LEMON

STEAK TARTARE

BLACK TRUFFLE, MARROW TOAST, QUAIL EGG, CONSOMMÉ

EXECUTIVE CHEF MILES ANGELO

CHEF DE CUISINE MARTY RUMLEY

SOUS CHEF DAVID HORTON

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST (EA)

SHRIMP COCKTAIL (6 EA)

CHILLED LOBSTER (3/4 LB)

CLASSIC CAVIAR SERVICE

GOLDEN OSSETRA 000 (30GRAMS)

GRAND RESERVE OSSETRA(30GRAMS)

ROYAL 000 (30GRAMS)

IMPERIAL (30GRAMS)

TRADITIONAL SERVICE, BLINIS,

TOAST POINTS, POTATO CRISPS

Shellfish Plateau

GRAND

1/2 LOBSTER, 6 OYSTERS, 6 SHRIMP

COLOSSAL

1 WHOLE LOBSTER, 12 OYSTERS,
12 SHRIMP

CLASSIC COCKTAIL

PICO DE GALLO

MUSTARD AIOLI

SALSA ROSADA

PINEAPPLE MIGNONETTE

ENTRÉES

SWEET CORN AGNOLOTTI

MORELS, ENGLISH PEAS, PARMESAN, PEA SHOOTS

ROCKY MOUNTAIN TROUT

IRON SEARED, SPINACH GNOCCHI, ROASTED ARTICHOKE, SCAMPI

ROASTED CHICKEN

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

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

IRON SEARED FILET OF BLACK ANGUS

POTATO & LEEK PAVÉ, CHARRED BROCCOLINI, ROASTED SPRING ONION,
PERIGORD

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

SIDES

ROASTED CAULIFLOWER

WHIPPED POTATOES

GARLIC CHEESE BREAD

ASPARAGUS

BABY CARROTS

HAND-CUT FRIES