

OCEAN BAR

CHILLED OYSTERS

EAST & WEST COAST

SHRIMP COCKTAIL

CLASSIC CAVIAR SERVICE

GOLDEN OSSETRA (28GRAMS)

GRAND RESERVE OSSETRA(28GRAMS)

ROYAL OSSETRA (28GRAMS)

IMPERIAL OSSETRA (28GRAMS)

TRADITIONAL ACCOMPANIMENTS, BLINIS, TOAST POINTS, POTATO CRISPS

SALADS

FIELD GREENS

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

TAOS CAESAR

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

LA SCALA CHOPPED

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

CLUB PLATES

SPICY TUNA CRISPY RICE

CRISPY FORBIDDEN BLACK RICE, WASABI, PONZU, QUAIL EGG

HAMACHI BOMBS

COLD SMOKED YELLOWTAIL, 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

ENTRÉES

RED KURI SQUASH RICOTTA RAVIOLI

BROWN BUTTER, SAGE, BLACK TRUFFLE, PUMPKIN SEED, 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

CRISP 5 SPICE DUCK BREAST

FORBIDDEN BLACK RICE, BOK CHOY KIMCHI, RED FRUITS, CHERRY PONZU

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

ROASTED CHICKEN

FOIE GRAS MOUSSE, BLACK TRUMPET MUSHROOM, SWEETBREADS, GLAZED VEGETABLES, HONEY BAKED SHALLOTS

SIDES

ROASTED CAULIFLOWER WHIPPED POTATOES GARLIC CHEESE BREAD
ROASTED BABY CARROTS HAND-CUT FRIES

SWEET

BOMBOLONCINI

CARAMELIZED ITALIAN DONUTS, CHOCOLATE GANACHE, AFFOGATO

JAPANESE CHEESECAKE

FLUFFY GLUTEN-FREE CHEESECAKE, SANTA MARIA CREAM CHEESE,
RASPBERRY CAVIAR

NUTELLA CREPE CAKE

DELICATE LAYERS OF CHOCOLATE CREPES, NUTELLA MOUSSE,
CHOCOLATE HAZELNUT CRUNCH, CARAMELIZED BANANA ICE CREAM

APPLE MILLHOJAS

DELICATE LAYERS OF CHOCOLATE CREPES, NUTELLA MOUSSE,
CHOCOLATE HAZELNUT CRUNCH, CARAMELIZED BANANA ICE CREAM

PETITE FOURS

DELICATE LAYERS OF CHOCOLATE CREPES, NUTELLA MOUSSE,
CHOCOLATE HAZELNUT CRUNCH, CARAMELIZED BANANA ICE CREAM

PASTRY CHEF JOHANNA MEDAGLIA