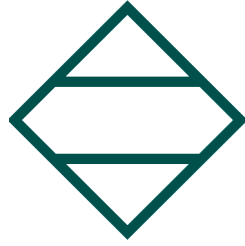


GLUTEN FREE



STARTERS

SCALLOPS 18

HIBISCUS CURED, SHISHITO HOT SAUCE,
PLANTAIN, COCONUT,
"MARGARITA" VINAIGRETTE

TUNA 19

HARISSA CURED YOLK, CUCUMBER,
MICRO CILANTRO, CUMIN WAFERS

BEEF CARPACCIO 22

ASPARAGUS ICE CREAM,
MINUS 8 VINAIGRETTE

MORELS 17

MOREL ROYAL, DUCK EGG,
FIDDLEHEAD FERN PESTO

OYSTERS 18/36

HALF SHELL OR BIENVILLE,
APPROPRIATE ACCOUTREMENTS

CRAB TWO WAYS 22

COLD CRAB SALAD, AVOCADO,
ROASTED RED PEPPER, CITRUS HOLLANDAISE

SOUPS

FRENCH ONION 15

COMTE, FINE HERBS

LOBSTER BISQUE 24

BRANDY POACHED TAIL, MIRE POIX,
FRAWNS

ROASTED RED PEPPER 12

HOUSE CURED LOX, WHIPPED CRÈME
FRAICHE, FENNEL

BEEF MENU

ALL STEAKS INCLUDE CHOICE OF ONE OPPORTUNITY AND SAUCE
ADDITIONAL SAUCE \$3

STEAKS AVAILABLE "AU POIVRE" UPON REQUEST

CERTIFIED ANGUS

18OZ. RIB-EYE* 49

17 DAY AGED

8OZ FILET MIGNON* 47

12OZ FILET MIGNON* 59

10OZ NEW YORK STRIP* 38

STEAK TEMPS

BLUE- VERY RED, COLD CENTER
RARE- RED, COOL CENTER
MEDIUM RARE- RED, WARM CENTER
MEDIUM- REDDISH PINK, HOT CENTER
MEDIUM WELL- MILD PINK, HOT CENTER
WELL DONE- NO PINK, HOT CENTER

SAUCES

BÉARNAISE CABERNET
HORSERADISH CREAM BRANDY PEPPERCORN
CHIMICHURRI
AQUEOUS STEAK SAUCE

SUPPLEMENTS

CRAB CAKE* 18 LOBSTER TAIL* 22
BLUE CHEESE BUTTER 5

SALADS

"CAESAR" 13

BABY RED AND GREEN ROMAINE,
DEHYDRATED PICKLED RED ONION,
PRESERVED LEMON CRÈME,
ANCHOVY, TOMATO

SPINACH 13

HONEY POACHED FIGS, RICOTTA SALATA,
TOASTED PINE NUTS,
ORANGE BLOSSOM VINAIGRETTE

BABY KALE & ARTICHOKE 15

ROASTED, SHAVED, PIQUILLO PEPPER,
BABY KALE, PECORINO,
HOUSE CURED DUCK PROSCIUTTO,
SUNNY SIDE QUAIL EGG,
WARM PROSCIUTTO VINAIGRETTE

ENTRÉES

ELYSIAN FIELD LAMB 46

SPICED CHOPS, RATATOUILLE, FALAFEL,
SAFFRON YOGURT, OLOROSO GASTRIQUE

TUNA 37

RARE SEARED, MANGO, RADISH, MIZUNA,
PUFFED RICE NOODLES,
KALAMATA CARAMEL,
CALABRIAN CHILI AIOLI

SCALLOPS 38

FAVAS, MORELS, CANNELINI, PEA SHOOTS,
WARM NDUJA VINAIGRETTE

FOOTPRINT FARMS

ROAST CHICKEN 34

GARLIC BASTED, BABY CARROTS,
LEMON THYME ESSENCE

CHILEAN SEA BASS 39

KING TRUMPET MUSHROOMS,
TAHINI FARRO, "SHRIMP TAPENADE",
PONZU BUTTER

AQUEOUS

OPPORTUNITIES 10

THREE FOR 25

WHIPPED POTATOES

SPINACH

SAUTE OR CREAM

POMME FRITES

BLACK TRUFFLE BUTTER, HERBS, PARMESAN

SALTED BAKED POTATO

MUSHROOMS AND PEARLS

BALSAMIC HERB BUTTER

CRISPY CAULIFLOWER

PICKLED GRAPES, SABA VINAIGRETTE

SPRING VEGETABLE SUCCOTASH

MORELS, FIDDLEHEADS, SPRING ONIONS,
ENGLISH PEAS, FAVA BEANS

JUMBO ASPARAGUS

GRILLED, BASIL PESTO, RICOTTA SALATA

HAKKA NOODLES

SPRING VEGETABLES, SWEET AND SPICY GLAZE