

## farm greens

<b>pear &amp; apple salad</b>	15
bleu cheese yogurt   candied pecans   red oak   pear & champagne vinaigrette	
<b>charred baby romaine</b>	12
pancetta crisp   anchovy frico   caesar dressing	
<b>roasted root &amp; kale</b>	14
goat cheese mousse   marcona almonds   pomegranate vinaigrette	

## ocean

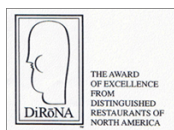
<b>kusshi oysters</b>	19
british columbia oysters   green tea granita   champagne mignonette   cocktail sauce	
<b>tuna sashimi</b>	17
ginger vinaigrette   lemongrass aioli   ginger crunch	
<b>crab cake</b>	15
creamed corn   heirloom potato   roasted peppers   scallion	

## earth

<b>roasted carrot bisque</b>	12
toasted coriander   lime   chili oil	
<b>duck tortellini</b>	15
confit duck leg   foie gras brandy cream   parmesan	
<b>foie gras</b>	18
caramelized banana bread   candied blackberry gastrique   pecan brittle	
<b>prime filet tartare</b>	20
horseradish & tarragon cream   quail eggs   yukon chips	
<b>artisan cheese</b>	18
marcona almonds   truffle honey   baguette   charcuterie	
<b>caviar</b>	
kaluga	275
russian osetra	225
siberian sturgeon mote marine	125

<b>blue</b>	
<b>snapper</b>	32
meyer lemon risotto   baby artichoke   calabrian chile sofrito	
<b>grouper</b>	36
charred leeks   cured tomatoes   yukon potato crust   lemon aioli	
<b>cobia</b>	34
confit marble potatoes   creamy corn polenta   onion soubise   green beans	
<b>cioppino</b>	36
scallops   shrimp   mussels   grouper   roasted fennel & tomato broth	
<b>sword fish</b>	32
braised israeli cous cous   asparagus   cashew curry masala   lemon-parsley foam	
<b>field</b>	
<b>stuffed quail</b>	34
apple & cornbread stuffed   pomme purée   wilted swiss chard   brussels leaves blood orange gastric	
<b>squash terrine</b>	28
balsamic   basil purée   walnut crumble   burratina   green tomato	
<b>lake meadows cornish hen</b>	30
pomme purée   sorghum   confit leg & thigh   “cream spinach”	
<b>anderson ranch lamb rack</b>	46
celery root purée   sweet pea gnocchi   carrots   mint pesto	
<b>global</b>	
<b>maine lobster</b>	38
hand cut pappardelle   asparagus spears   trumpet mushrooms   lobster cream	
<b>diver scallops</b>	36
ragu of summer vegetables   fava beans   tomatoes	
<b>chilean sea bass</b>	36
confit potatoes   asparagus   oyster mushrooms   herb foam   port lemon reduction	

**chef de cuisine**  
mouhssine benhamacht



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat them fully cooked. If unsure of your risk, consult a physician. Menu items subject to change.