

FIRST

CHARCUTERIE

Artisanal Cured Meats and Pickled Vegetables, Grilled Bread

Small Board 25

Large Board 35

STEAMED NEW ZEALAND GREEN MUSSELS

Chorizo, Cipollini and Shishito, Cilantro

23

PACIFIC COAST OYSTERS

Mignonette and Horseradish, Cocktail Sauce

Half Dozen 18

One Dozen 35

MAPLE SMOKED RAINBOW TROUT

Pickled Celery and Sunchoke Chips, Crème Fraîche

22

HAMACHI CRUDO

Jicama, Avocado and Orange, Sunchoke Chips

26

SHORT RIB CARPACCIO

Napa Cabbage, Parsley and Olives, Parmesan

24

SOUP

ROASTED POTATO BISQUE

Poached Egg and Truffle Pecorino, Bacon

24

CARROT-GINGER SOUP

Tamarind and Coconut, Kataifi

20

GREENS

CHARRED PEAR AND ENDIVE SALAD

Goat Cheese, Almonds and Dates, Sherry Vinaigrette

22

COLEMAN FARMS LIMESTONE LETTUCE

Pumpernickel Croutons, Hazelnuts and Red Flame Grapes, White Balsamic

18

THE LOFT CAESAR

Baby Hearts of Romaine and Jicama, Aged Parmesan

19

VR FARMS BEET SALAD

Whipped Ricotta, Watercress and Savory Granola, Cider Vinaigrette

21

PASTA

WILD MUSHROOM RISOTTO
Black Truffle, Trumpet and Maitake, Parmesan
33

BLACK KALE AND RICOTTA RAVIOLI
Poached Egg and Red Wine Shallots, Sweet Onion Soubise
34

LAMB PAPPARDELLE
Red Wine Braised Leg, Fennel and Mint, Tomato
38

SEA

SEARED JAPANESE SEA SCALLOPS
Lentils du Puy and Bacon Lardons, Tarragon Vinaigrette
48

GOLD RIVER SALMON
Farro, Roasted Carrots, Almonds and Dates, Vadouvan
45

BAJA STRIPED BASS
Littleneck Clams, Butter Beans and Sweet Pepper, Bacon
46

SHELLFISH CASSOULET
Mussels, Clams, Shrimp and Dungeness Crab, Sauce Aioli
52

LAND

MARY'S FARM CHICKEN
Pan-Roasted Breast, Chicken Sausage and Marble Potatoes, Mustard Greens
41

MAPLE LEAF DUCK BREAST
Potato Gratin and Candied Quince, Natural Jus
49

COFFEE-CRUSTED NEW YORK STRIP
Fourme d'Ambert Blue Cheese and Wild Arugula, Bourbon-Caramel
48

PORK TENDERLOIN SCHNITZEL
Crispy Polenta, Fennel and Fig Mostarda, Sauce Robert
46

ACCOMPANIMENTS

9 each

CRISPY BRUSSELS SPROUTS Green Peppercorn and Garlic

POTATO PURÉE Robuchon Style

ROASTED CAULIFLOWER Gruyère and Goat Cheese Fondue