

Dinner

CHEF'S TASTING MENU Five Courses, For The Table \$85 per person

STARTERS

FENNEL & ZA'ATAR PARKER HOUSE ROLLS \$3

Smoked Honey Butter

EAST & WEST COAST OYSTERS \$18 / \$36

½ dozen / 1 dozen

BUTTERNUT SQUASH SOUP \$17

Roasted Chestnut Emulsion

BEET SALAD \$17

House-Made Ricotta, Puffed Quinoa, Candied Olives

BURRATA \$21

Avocado, Cilantro, Chili Oil

HAMACHI CRUDO \$21

Kumquat, Togarashi, Ginger Oil

DUNGENESS CRAB \$24

Celery Root Remoulade, Brussels Sprouts, Chervil

CHARRED OCTOPUS \$25

Harissa, Pomelos, Salsa Verde

WINTER MARKET SALAD \$21

Frisée, Endive, Alpine Cheese, Apple, Walnut Truffle Dressing

PASTA

BEET RISOTTO \$23

Aged Sherry Vinegar & Ricotta Salata

CRAB BUCATINI \$32

Lobster & Coconut Milk Sauce, Thai Basil

CHESTNUT LINGUINE \$25

Mushroom Ragout & Chicken Jus

SHORT RIB AGNOLOTTI \$26

Niçoise Olive, Orange Zest, Oregano

SEA

HOKKAIDO SCALLOPS \$32

Parsnips, Pear, Prosciutto, Bottarga

HALIBUT \$39

Rainbow Cauliflower, Pine Nuts, Pickled Raisins, Olives, Cilantro

GRILLED KING SALMON \$36

Orange-Braised Fennel, Hazelnuts, Romesco

LAND

ROASTED JIDORI CHICKEN \$32

Confit Carrots, Pee Wee Potatoes, Tarragon Aioli

MAPLE LEAF FARM DUCK BREAST \$38

Rutabaga, Turnips, Apple, Port Wine Sauce

COLORADO LAMB DUO \$59

Roasted Chop & Braised Shank, Gnocchi alla Romana, Oregano Jus

DRY-AGED STRIP LOIN \$52

Hen of the Woods Mushrooms, Confit Shallots, Watercress, Red Wine Jus

SIDES

CRISPY FINGERLING POTATOES \$10

Yuzu Aioli

RAINBOW CAULIFLOWER \$12

Pickled Raisins, Pine Nuts, Olives, Cilantro

BRUSSELS SPROUTS \$12

Hazelnut, Balsamic Vinegar, Prosciutto, Parsley