

STARTERS

Smoked Tomato Bisque \$18

Crispy Goat Cheese Gnudi, Confit Tomatoes, Basil Powder

Caesar Salad \$16

Romaine Hearts, Herbed Focaccia Croutons, Gold Creek Farms Parmesan

Haricot Vert Salad \$17

Brussels Sprout Leaves, Buttermilk Gel Cured Egg Yolks, Gremolata Crumble, Pomegranate Vinaigrette

Wild Mushroom Carpaccio \$18

Gold Creek Feta, Haricots Verts, Summer Radish, Black Truffle-Hazelnut Vinaigrette

Maine Lobster Agnolotti \$25

House Made Ricotta, Parsnip-Apple Purée, Sweet Corn Fritter, High West Whiskey Reduction

Atticus Black Tea Crusted Ahi Tuna \$23

Pickled Mango Purée, Avocado, Curried Wasabi Pearls, Cucumber Escabèche

Seared Diver Scallops \$24

"Peas & Carrots", Hobb's Bacon Vinaigrette, Vertical Pea Tendrils



ENTRÉES

Roasted Skuna Bay Salmon \$36

Sugar Pie Pumpkin, Wilted Greens, Red Quinoa, Black Garlic Yogurt

Olive Oil Poached Wild Alaskan Halibut \$40

Purple Potatoes, Artichokes, Grapes, Truffle-Riesling Reduction

Joyce Farms Roasted Chicken \$32

Braised Leg, Toasted Cous Cous, Almonds, Parsley Purée, Snow Peas, Poultry Jus

Guanciale Wrapped Niman Ranch Pork Tenderloin \$38

Farro Risotto, Brussels Sprouts, Stone Fruit Mostarda, Plum Wine Reduction

Niman Ranch NY Strip Loin \$42

Taleggio-Potato Aligot, Roasted Cauliflower, Mustard Jus

Black Angus Prime Beef Filet \$46

Gold Potato Fondant, Arugula Pudding, Pioppini Mushrooms, Black Truffle Reduction

Roasted Asparagus Risotto \$28

Confit Heirloom Tomatoes, Gold Creek Parmesan

SIDES

Roasted Brussels Sprouts \$11

Smoked Bacon, Maple Gastrique

Taleggio-Potato Aligot \$11

Asparagus \$11

Brown Butter Hollandaise

Haricots Verts \$11

Preserved Lemon, Garlic

Apex is proud to work with the following local and artisanal purveyors:

Strong Vertical Gardens Gold Creek Farms Hobb's Smoked Meats High West Whiskey Ritual Chocolate Creminelli Meats Niman Ranch Atticus Tea House Joyce Farms