



To Begin

\$18

Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones

Braised Eggplant, Avocado, Bok Choy, Ginger Vinaigrette

Vichyssoise, Caviar, Potato, Chive

To Continue

\$24

Fruits de Mer, Saffron Pici, Heirloom Tomato

Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron

Roasted Foie Gras, Caramelized Brioche, Ground Berries

To Finish

\$36

Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus

Young Hen, Provencal Herbs, Melted Onions, Endive

Chinook Salmon, Sorrel, Asparagus, Coriander Sabayon

Prime 8 oz. Burger, Brie Cheese, Truffle Aioli

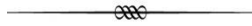


Chef's Tasting Menu – Spring 2017
(entire table must participate)

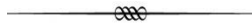
\$85

Wine Pairings : \$50

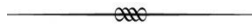
Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones
Alphonse Mellot, Pouilly Fumé, Loire, France 2012 (S. Blanc)



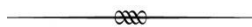
Vichyssoise, Caviar, Potato, Chive
Pearl-Morissette, "Cuvée Black Ball", Ontario, Canada 2013 (Riesling)



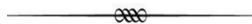
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron
Albamar, Rias Baixas, Spain 2015 (Albariño)



Fruits de Mer, Saffron Pici, Heirloom Tomato
*Teutonic Wine Company, "Maresh Vineyard", Dundee Hills,
Oregon, U.S. 2015 (Pinot Gris)*



Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus
Sequoia Grove, Rutherford, Napa Valley 2013 (Cabernet Sauvignon)



Caramel Crunch, Milk Chocolate, Nutella Brownie, Salted Caramel, Hazelnut Gelato
Château Cousteau, Cadillac, Bordeaux, France 2009 (S. Blanc, Sémillon)

Executive Chef Nick Dostal
Executive Pastry Chef Evan Sheridan