



To Begin

\$18

Viola Tart, Champagne Grapes, Green Goddess
Braised Eggplant, Avocado, Bok Choy, Ginger Vinaigrette
Butternut Squash Bisque, Lobster, Orange

To Continue

\$24

Fruits de Mer, Saffron Pici, Heirloom Tomato
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron
Foie Gras Ganache, Caramelized Peach, Basil

To Finish

\$36

Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus
Crispy Young Chicken, Summer Squash, Vadouvan Honey
Scallop, Sweet Corn, Shishito Pepper, Chorizo Beurre Monte
Prime 8 oz. Burger, Brie Cheese, Truffle Aioli

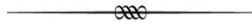


Chef's Tasting Menu – Summer 2017
(entire table must participate)

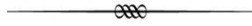
\$85

Wine Pairings : \$50

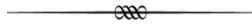
Braised Eggplant, Avocado, Bok Choy, Ginger Vinaigrette
Hippolyte Reverdy, Sancerre, Loire, France 2016 (S. Blanc)



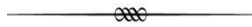
Butternut Squash Bisque, Lobster, Orange
Pearl-Morissette, "Sputnik", Niagara Peninsula - Ontario, Canada 2016 (Riesling)



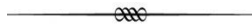
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron
Albamar, Rias Baixas, Spain 2015 (Albariño)



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