



S I X T E E N

To Begin

\$18

Garden Beets, Smoked Salmon, Apple, Tarragon

Brassicas, Bacon Lardons, Goat Cheese, Currants

Butternut Squash Bisque, Lobster, Orange

To Continue

\$24

Grano Arso Pappardelle, Chicken Thigh, Pearl Onion

Tartar of Tuna, Matsutake, Green Apple

Roasted Foie Gras, Black Plum, Red Wine

To Finish

\$36

Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus

Crispy Young Chicken, Yellow Squash, Vadouvan Honey

Alaskan Halibut, Root Vegetables, Carrot Nori Vinaigrette

Prime 8 oz. Burger, Truffle Mushroom Conserva, Quince Aioli



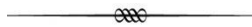
Chef's Tasting Menu – Fall 2017
(entire table must participate)

\$85

Wine Pairings : \$50

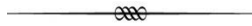
Brassicas, Bacon Lardons, Goat Cheese, Currants

Hippolyte Reverdy, Sancerre, Loire, France 2016 (S. Blanc)



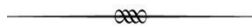
Butternut Squash Bisque, Lobster, Orange

Vigneau-Chevreau, Clos de Rougemont, Vouvray "Sec", Loire, France 2015 (C. Blanc)



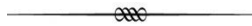
Tartar of Tuna, Matsutake, Green Apple

Norman Hardie, Prince Edward County, Ontario, Canada 2014 (Chardonnay)



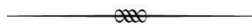
Grano Arso Pappardelle, Chicken Thigh, Pearl Onion

Ridge Vineyards, "Geyserville", Sonoma County, California 2015 (Zinfandel)



Prime Hanger Steak, Romesco, Roasted Cauliflower, Mustard Jus

Sequoia Grove, Napa, California 2013 (Cabernet Sauvignon)



Caramel Crunch, Milk Chocolate, Nutella Brownie, Salted Caramel, Praline Gelato

Brooks, "Tethys", Willamette Valley, Oregon 2014 (Riesling)

Executive Chef Nick Dostal
Executive Pastry Chef Evan Sheridan