

Raw Bar

- Selection of Oysters – half dozen / full dozen \$19 / \$38
served on the half shell with cocktail and mignonette sauce
- Grace Seafood Tower – king crab legs, lobster tail, selection of oysters, jumbo prawns
and chef's daily offerings \$125

Appetizers

- Cold Smoked Alaskan King Salmon – buttermilk emulsion, dill, horseradish and crispy skin \$19
- Hawaiian Blue Prawns – charcoal grilled with scampi butter \$21
- Koshihikari Risotto – trumpet mushrooms, organic egg and mushroom crumble \$16
- Burrata Mozzarella – spring peas, burgundy truffles and rustic bread \$19
- Beef Tenderloin Tartare – smoked gouda, mustard seeds, crispy quinoa and black garlic \$17
- Lamb Belly Dumplings – szechuan peppercorns, black vinegar sauce and fresh herb salad \$16
- House Charcuterie – selection of cured and smoked meats with vegetable pickles and mustard \$18

Soup and Salads

- English Pea Soup – morel mushroom cream, spring onions, tarragon and brioche \$12
- “Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13
- Albacore Tuna – wild arugula, haricot vert, sweet peppers and castelvetro olives \$18
- Baby Gem Lettuce – sun burst tomatoes, Pederson's bacon, smoked blue cheese and petite herbs \$11

<p>Beef Filet 8oz. / 10oz. \$42 / \$49 Prime Strip 16oz. \$48 Prime Dry Aged Bone in Ribeye 20oz. \$59 Bacon Wrapped Stuffed Filet aged cheddar and mushrooms \$45</p> <p>Sauces Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3</p>	<p>Meyer Ranch All Natural Beef Filet 6oz. \$44</p> <p>Toppings Caramelized Red Onion and Mushrooms \$6 Butter Poached Maine Lobster \$24 Black Truffle Butter \$5 House Made Thick Cut Bacon \$9 American Artisan Blue Cheese \$4 Oscar – lump crab, asparagus and béarnaise \$18 Organic Egg – poached or fried \$3</p>
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Other Meats and Pasta

- Colorado Rack of Lamb – cauliflower puree and golden raisins \$44
- Beef Short Rib “Pastrami” – rye berry risotto, savoy cabbage, smoked gouda and pickled mustard seeds \$42
- Windy Meadows Chicken – vadouvan curry, roasted apples, bok choy, thumbelina carrots and miso \$32
- Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48

<p>Brunch</p> <p>“Eggs Benedict” – petite filet, lump crab, poached egg and béarnaise \$49</p> <p>Pain Perdu – marinated Texas berries and Vermont maple syrup \$14</p> <p>Quiche Lorraine – house bacon and Tillamook cheddar served with petite greens \$21</p> <p>Duroc Pork Carnitas – white cheddar grits, toasted arbol chili sauce and lime crème fraiche \$30</p>
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Fish

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$39
- Eastern Spotted Skate Wing – butter poached prawns, morel mushrooms and English peas \$36
- Black Cod – soba noodles, caramelized spring onion broth with snow peas, radishes and crispy garlic \$38

Starch

- Mac ‘n Cheese – Texas 1015 onions \$12
- Smoked Potato Puree – cheddar and tomatoes \$10
- Fingerling Steak Fries – fermented chili aioli \$8
- Farro Verde – asparagus and morels \$13

Vegetables

- Burgundy Carrots – puffed grains and yogurt \$11
- Citrus Roasted Beets – beet green pesto \$12
- Bacon Wrapped Onions – blue cheese \$10
- Peas and Baby Tomatoes – horseradish \$12