

**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**

Hawaiian Blue Prawns – charcoal grilled with scampi butter \$21

Cold Smoked King Salmon – avocado, charred cucumber, pistachio, brioche and smoked roe \$19

Koshihikari Risotto – english peas, tallow poached tomatoes, pancetta and saffron \$17

Tempura Squash Blossoms – house ricotta, squash marmalade, yellow pepper romesco and benne \$18

Beef Tenderloin Tartare – korean chili aioli, kimchi rice, black garlic, scallions and radish \$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**

Chilled Melon Curry Soup – king crab, english cucumber, coconut milk and shiso \$14

“Toad in a Hole” – frisee, shaved asparagus, organic egg, bacon and truffle vinaigrette \$13

Baby Gem Lettuce – sun burst tomatoes, Pederson’s bacon, smoked blue cheese and petite herbs \$11

Tomato and Burrata – heirloom melon, balsamic, sourdough croutons and red onion \$13

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

Heritage Pork Chop – roasted sweet corn, anaheim peppers, crispy shallots and cotija \$36

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 – confit thigh with chimmichurri sauce, smoked potato and chanterelle mushrooms \$32

**Chef's Seven Course Tasting Menu - \$85 per person**  
**Wine Pairings Available - \$50 per person**  
**Requires Participation of Entire Table**

**Hand Made Pastas**

Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48

Ricotta Gnocchi – braised baby artichokes, castelvetro olives, twig farm goat cheese and wild arugula \$18/ \$36

**Fish**

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$39

Alaskan Halibut – chanterelle mushrooms, wax beans, summer squash and farro \$41

Tai Snapper – sweet and sour eggplant, shishito peppers, cilantro and charred scallions \$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 chanterelles \$13

**Vegetables**

Local Tomatoes – sea salt and olive oil \$11

String Beans and Squash – house ricotta \$12

Bacon Wrapped Onions – blue cheese \$10

Shishito Peppers and Corn – meyer lemon \$12