

Raw Bar

Selection of Oysters – half dozen / full dozen \$22 / \$44

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 \$139

Appetizers

Hawaiian Blue Prawns – charcoal grilled with scampi butter \$22

Beef Tenderloin Tartare – Korean chili aioli, sushi rice, black garlic, scallions and radish \$17

Crispy Fried Oysters – wild onion remoulade, pickled fennel salad and horseradish \$18

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

Ivory Sweet Potato Soup – preserved lemon gremolata, benne seeds and sumac yogurt \$11

“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 crispy shallots \$12

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| <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

Heritage Pork Chop – parsnip pudding, apple butter, brussels sprouts and bulb onions \$36

Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Beef Short Rib “Pastrami” – cider braised cabbage, farro verde, pickled pear and mustard seeds \$42

Windy Meadows Chicken – confit thigh with chimichurri sauce, smoked potato and chanterelle mushrooms \$32

Fish

Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42

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

Petrale Sole – fingerling potato, mussels, pernod cream, sea vegetables and petite turnips \$37

Starch and Vegetables

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$12

Butternut Squash – farro verde, pears, mushrooms and sunflower seeds \$13

Smoked Potato Puree – sun burst tomatoes and cheddar \$10

Bacon Wrapped Onions – blue cheese vinaigrette \$11

French Fries – fresh thyme and parmesan cheese \$9

Brussels Sprouts – cider glazed with golden beets and quinoa \$12

Desserts

Artisan Cheese - served with quince paste, local honey and grilled bread; three for \$12 , five for \$18 or seven for \$24

Passion Fruit Panna Cotta – toasted coconut chantilly cream, lime zest and coconut macarons \$11

Butterscotch Pudding - dulce de leche, marcona almond crumble, and salted caramel gelato \$11

Tahitian Vanilla Bean Pavlova – Saint Germain macerated berries with mint sugar \$10

Sticky Toffee Pudding Cake – candied citrus, warm toffee sauce and churned butter \$12