

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

White Asparagus Soup – king crab, spring onions, English peas and pistachio \$16

“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

<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

Duroc Pork Collar – flowering broccoli, black garlic dumplings, beech mushrooms and cashews \$36

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

Veal Tenderloin – crispy sweetbreads, English pea puree, potato gnocchi and morel mushroom cream \$45

Windy Meadows Chicken – confit thigh with castelvetro olives, smoked potato and preserved Meyer lemon \$32

<p>Brunch “Eggs Benedict” – petite filet, lump crab, poached egg and béarnaise \$49 Pain Perdu – marinated Texas berries and Vermont maple syrup \$14 Quiche Lorraine – house bacon and Tillamook cheddar served with petite greens \$21 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 \$42

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

Pacific Halibut – fava bean hummus, spring peas, bulb onions, radish and morels \$43

Starch and Vegetables

Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$12 with king crab \$23

Golden Beets – toasted farro, house yogurt, asparagus and rye \$12

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

Bacon Wrapped Onions – blue cheese vinaigrette \$11

Raindrop Farm Heirloom Tomatoes – extra virgin olive oil and chives \$13

Spring Peas and Burgundy Carrots – potato gnocchi and pea tendrils \$12