

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

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

Sauces

Béarnaise \$3

Chimichurri \$3

Espresso Horseradish \$3

Cognac Peppercorn Marrow \$3

Meyer Ranch All Natural Beef

Filet 6oz. \$44

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

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

Chef’s Seven Course Tasting Menu - \$89 per person

Seven Course Vegetarian Menu - \$69 per person

Wine Pairings Available - \$60 per person

Requires Participation of Entire Table

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