

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

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