

VALENTINE'S 2019

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 \$24

Beef Tenderloin Tartare – 2 year aged cheddar, tomato aioli, puffed grains and pine nuts \$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

Red Kuri Squash Soup – whipped yogurt, gala apple, granola and pumpkin seed oil \$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 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	44 Farms All Natural Beef Filet 6oz. \$45
Sauces Béarnaise \$3 Chimichurri \$3 Espresso Horseradish \$3 Cognac Peppercorn Marrow \$3	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 Cheeks – soft polenta, crispy Brussels sprouts, house coppa and huckleberry-lentil vinaigrette \$36

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

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

Valentine's Day Bubbles

American Sparkling – Schramsberg, Blanc de Blancs, California, 2015 \$67

Champagne – Bruno Paillard, Extra Brut, France, Non Vintage \$99

Champagne Rosé – Paul Goerg, Brut Rosé, France, Non Vintage \$105

Champagne – Krug, “Grand Cuvée”, Brut, France, Non Vintage \$340

Fish

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

Turbot – honey mussels, king crab and octopus served in a lobster sauce with creamed spinach \$46

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

Silk Snapper – Peking duck wontons, baby bok choy, shiitake mushrooms and duck consomme \$38

Starch and Vegetables

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

Baby Carrots – toasted farro, pistachios, whipped ricotta and pickled onions \$12

Bacon Wrapped Onions – blue cheese vinaigrette \$11

Brussels Sprouts – baby turnips, gala apples and cider glaze \$13

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

Brazos Valley Polenta – ragout of mushrooms and browned butter \$13 add burgundy truffle \$24