

Appetizers

- Selection of Oysters – served on half shell with cocktail and mignonette sauce - half dozen / dozen \$22/ \$44
 Hawaiian Blue Prawns – charcoal grilled with scampi butter \$25
 Beef Tenderloin Tartare – 2 year cheddar, dijonnaise, capers, cherry bomb radish and tator tots \$18
 Chicken Karaage – blistered shishito peppers, fermented chili, yuzu aioli and sesame \$17
 Kona Kampachi – shaved summer squash, avocado, local radishes and mushroom shoyu \$21
 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/\$28

Soup and Salads

- English Pea Soup – preserved meyer lemon, jumbo lump crab and crème fraiche \$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. \$44 / \$51
 Prime Strip 16oz. \$52
 Prime Dry Aged Bone in Ribeye 20oz. \$61
 Bacon Wrapped Stuffed Filet
 aged cheddar and mushrooms \$46

Sauces

- Béarnaise \$3
 Chimichurri \$3
 Espresso Horseradish \$3
 Cognac Peppercorn Marrow \$3

44 Farms All Natural Beef

- Filet 6oz. \$47

Toppings

- White Alba Truffles 5 grams \$49
 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 \$21
 Organic Egg – poached or fried \$3

Other Meats

- Duroc Pork Shank – Korean chili glaze, XO sauce, kimchi, steamed bao buns and glass noodle salad \$42
 Windy Meadows Chicken – roasted Yukon potatoes, asparagus and salsa verde – half / whole \$33/ \$59
 Colorado Rack of Lamb – cauliflower puree and golden raisins \$44

Fish and Pasta

- Maine Diver Scallops – shallot potato cake and American caviar butter sauce \$42
 Red Snapper – farro verde, local beets, sun burst tomatoes and fava bean miso \$41
 Capellini Nero – Maine lobster, trumpet mushrooms, marinated chilis and toasted bread crumbs \$24 / \$48
 New Zealand King Salmon – capers, rock shrimp, castelvetro olives and roasted peppers \$39
 House Pappardelle Pasta – white Alba truffles, black pepper, chives and aged parmesan \$59

Starch and Vegetables

- Mac ‘n Cheese – caramelized sweet onions and anaheim peppers \$13
 Bacon Wrapped Onions – blue cheese vinaigrette \$12
 Local Summer Squash – oyster mushrooms, fava beans and salsa verde \$13
 Smoked Potato Puree – olive oil poached sun burst tomatoes and cheddar \$11
 Texas Tomatoes – sea salt and extra virgin olive oil \$13 add burrata \$12
 Grilled Asparagus – chopped egg sauce and dehydrated mushroom crumble \$15