

Executive Chef Nicolas M. Bour

# DINNER

## FIRST FLAVORS

**CHIOGGIA BEET & CITRUS SALAD **gf** 11**  
nettle puree | fromage blanc | hazelnuts

**WARM GOAT CHEESE & TOMATO TART 11**  
olive tapenade | mache | moscato vinaigrette

**AMERICAN WAGYU BEEF CARPACCIO **gf** 15**  
truffle | reggiano | arugula | capers | crème fraiche

**TEMPURA LOBSTER TAIL **gf** 19**  
lime & cabbage slaw | spiced apricot sauce

**DUCK CONFIT & FOIE GRAS CROQUETTE 13**  
bing cherry mostarda | herb salad

**JUMBO LUMP CRAB CAKE 17**  
coleslaw | creole mustard sauce | grilled lemon

**SEARED YELLOWFIN TUNA "NICOISE" **gf** 15**  
boiled potato | baby French beans | olives  
tomatoes | boiled farm egg

**MIXED LOCAL PEPPER & GOAT CHEESE FLATBREAD 13**  
arugula salad | lemon vinaigrette

**GARLIC SHRIMP FLATBREAD 15**  
three cheese blend | basil | roasted garlic  
California olive oil

**BBQ SEA OF CORTEZ SHRIMP 17**  
tasso ham | crusty bread | creole mustard sauce

**CHEF'S CHARCUTERIE BOARD **gf** 16**  
cured meats | La Quercia prosciutto | pickled vegetables  
whole grain mustard

## BREAD SERVICE

Bread & Cie **ARTISAN BREADS 6**

## LADLES & GREENS

**LOBSTER BISQUE 13**  
armagnac chantilly | lobster

**CRIMINI MUSHROOM BISQUE 9**  
porcini croutons | mushroom marmalade

**CAESAR 10**  
little gems | shaved parmesan | croutons

**LOCAL BABY LETTUCES **gf** 11**  
candied marcona almond | red currant | blue cheese  
mustard vinaigrette

**SIMPLE GREEN SALAD **gf** 8**  
tomato | English cucumber | shallot vinaigrette

**BABY GEM LETTUCE "WEDGE" SALAD **gf** 13**  
tender belly bacon | pickled red onion  
gorgonzola dressing

## WATER SERVED UPON REQUEST

California water Conservation

WAIWERA mineral water 3.50/6.00

WAIWERA still water 3.50/6.00

## PLATES

**12 HOUR BRAISED BISON SHORT RIB 36**  
Anson Mills polenta | roasted carrots  
braising sauce | pistachio gremolata

**PAN SEARED VERLASSO SALMON FILET **gf** 29**  
corn & English pea succotash | pasilla pepper butter  
pee wee potato salad

**GRILLED 8oz FILET MIGNON **gf** 43**  
with **MAINE LOBSTER TAIL 70**  
potato & leek gratin | creamed black kale  
truffle butter | natural jus

**PAN ROASTED JIDORI CHICKEN BREAST 25**  
root vegetable & cauliflower hash  
shiitake mushroom gravy

**DUCK CONFIT SHEPHARDS PIE **gf** 27**  
fall vegetables | carmalized onions  
whipped potato | green salad

**PAN SEARED DAYBOAT SCALLOPS 33**  
arugula & pistachio pesto | basil risotto  
lemon caper confit

**NIMAN RANCH CHEESEBURGER 17**  
brioche bun | white cheddar | lettuce | tomato | onion  
french fries

**FALL SQUASH RISOTTO 25**  
slow cooked eggplant tomato caponata | shaved pepato  
smoked steelhead roe

**RACK OF CALIFORNIA LAMB **gf** 39**  
eggplant caviar | baby French beans | olive tapenade  
summer squash | rocket salad

**NIMAN RANCH PORK CHOP 27**  
braised greens | Julian apple compote  
morel mac-n-cheese

**WILD MUSHROOM PAPPARDELLE PASTA 26**  
truffle cream | slow roasted tomato | pecorino

**WOK SEARED AHI 33**  
yellowfin tuna | steamed bok choy | jasmine rice  
citrus ponzu

**SKIRT STEAK & FRITES **gf** 25**  
baby greens | steak butter

## SIDES 9

**POTATO PUREE **gf****

**SQUASH RISOTTO**

**WILD MUSHROOMS **gf****

**ROOT VEGETABLE & CAULIFLOWER HASH **gf****

**POTATO GRATIN **gf****

**gf: gluten free**