



NINE-TEN

APPETIZERS

HAMACHI SASHIMI

marinated baby shiitake mushrooms, watercress, scallion vinaigrette
17⁹⁵

LAMB TARTARE

smoked onion aioli, sweet pickled garlic, cilantro, watercress, pepitas, lime powder, nori lavash
16⁷⁵

GRILLED OCTOPUS

haricot verts & Spanish chorizo relish, whipped hummus, sherry vinaigrette, za'atar spiced potato chips
15⁹⁵

ROASTED WARREN PEAR SALAD

ginger & star anise roasted pear, pomegranate seeds, hazelnuts, chèvre goat cheese, endive & baby lettuce, pomegranate molasses
15⁷⁵

THAI LOBSTER SALAD

mango, mint, fresno chiles, peanut, lime, scallions, cilantro, coconut, chili lime aioli
20⁵⁰

BABY BEET & PERSIMMON SALAD

shaved carrots, pistachio purée, cocoa crumb, local citrus, mustard frill, fennel gel, citrus vinaigrette
16⁷⁵

ROASTED WINTER SQUASH

honey glaze, grilled cauliflower, pecan crème, apple pecan relish
15⁵⁰

JAMAICAN JERK PORK BELLY

baby carrots, swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato purée
17⁷⁵

CACIO E PEPE

porcini mushroom spaghetti, cured egg yolk, parmesan, cracked black pepper, shaved mushroom
16²⁵

ROASTED CORN & RICOTTA AGNOLOTTI

roasted corn, cotija cheese, tajin, cilantro, fire roasted green chili corn cream
16⁵⁰

20% Service Charge will be added to all parties of 6 or more people.

Passport Unlimited Card: Discount is not applicable with any other promotion or on holidays.

Offer is for buy one entrée, get the second of equal or lesser value free. 18% service fee applied to all Passport Unlimited Cards

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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ENTREES

LOCAL BLACK COD

matsutaki mushrooms, sunchoke chips, mustard frill, shaved mushrooms, sunchoke purée, mushroom dashi

35⁹⁵

PRIME 10OZ NEW YORK STEAK

roasted sunchoke, baby broccoli, pickled onion, watercress, herbed lobster compound butter, mushroom demi-glace

42⁹⁵

ROASTED COLORADO LAMB LOIN

Oaxacan shelling beans, swiss chard, okra, roasted peppers, thyme oil, crispy fried okra, lamb broth

37⁹⁵

BAJA STRIPED BASS

cauliflower mushrooms, pickled young ginger, tatsoi, Asian style dukkah, yu choy, Japanese curry sauce

36⁹⁵

PRIME BEEF SHORT RIB

green beans, roasted eggplant, crispy fingerling potatoes with black garlic & ginger vinaigrette, pickled piquillo peppers

38⁹⁵

SMOKED MAPLE LEAF DUCK BREAST

roasted kabocha squash, huckleberry gastrique, cabbage condiment, celery root puree, spiced nut crumble

37⁷⁵

ANSON MILLS FARRO VERDE & ROASTED VEGETABLES

brussels sprouts, roasted broccolini, baby carrots, turnips, pickled onions, pepitas, carrot purée

29⁷⁵

SIX COURSE “MERCY OF THE CHEF” TASTING MENU

Prepared exclusively for your entire table

\$99 PER PERSON, \$149 WITH WINE PAIRINGS

(offered until 9:00pm)

*Mercy of the Chef menu is only available in the
Main Dining Room & Oceanview Terrace*

EXECUTIVE CHEF JASON KNIBB