

RESTAURANT WEEK

\$55 PER PERSON

FIRST COURSE

CHOICE OF:

WEST COAST OYSTERS G. F. - D. F.
DRESSED IN CHAMPAGNE, GINGER, SHALLOT MIGNONETTE, Classic accompaniments

WAGYU TARTARE \$+10
JAPANESE WAGYU, PICKLED MUSTARD SEED, CAPERS SHALLOTS, TRUFFLE,
OVER CRISPY RICE, TOPPED WITH CAVIAR

WEDGE SALAD
LOCAL BABY ICEBERG LETTUCE, EGG, MAYTAG FARMS BLUE CHEESE, CHERRY TOMATOES,
APPLEWOOD BACON, RED ONION, BLUE CHEESE DRESSING

CEASAR SALAD
LOCAL SWEET JAM, HOMEMADE CEASAR DRESSING, IMPORTED WHITE ANCHOVIES,
PARMIGIANO REGGIANO, TRUFFLE HERB CROUTONS
G.F. - NO CROUTONS OR CROSTINI

SECOND COURSE

CHOICE OF:

ELK CHOP G. F. - D. F +5
PORCINI CRUSTED, CORIANDER BLACKBERRY JAM, BAROLO WINE REDUCTION WHIPPED RUTABAGA
AND SWISS CHARD

BONE-LESS RIB EYE G. F. - D. F \$5

WILD ISLES KING SALMON
WASABI MASHED POTATOES, SAUTEÉD SPINACH, MIRIN, GINGER, SOY GLAZE, TOPPED / MANGO CHUTNEY

ALASKAN KING CRAB SPAGHETTI
ORGANIC CHERRY TOMATOES, GREEN ONION, LEMON ZEST, BRANDY LIGHT CREAM

RICOTTA GNOCCHI
RICOTTA CHEESE CREAM PARMESAN REGGIANO SAUCE, SHAVED BLACK TRUFFLE

4OZ AUSTRALIAN WAGYU G. F. - D. F
DOMESTIC FULLBLOOD WAGYU

JIDORI CHICKEN BREAST
PANCETTA FINGERLING POTATOES, ROASTED SHALLOTS, TOMATO COULIS ROSEMARY, CHAMPAGNE HERB A JUS

THIRD COURSE

CHOICE OF:

GLUTEN FREE 7 LAYER DARK CHOCOLATE CAKE

LIMONCELLO SPONGE CAKE

SIDES

- LOADED BAKED POTATO -G. F \$12
- PARMESAN TRUFFLE FRENCH FRIES -G. F \$14
+\$7 SHAVED TRUFFLE
- CREAM OR SAUTEÉD SPINACH -G. F \$13
- CREAM OR LOCAL STREET CORN -G. F \$13
BELL PEPPER, PARMESAN REGGIANO
- SAUTEED WILD MUSHROOMS -G. F \$13
- TRUFFLE MAC AND CHEESE \$24
- 1/2 LOBSTER TAIL MAC AND CHEESE \$30
- GRILLED ASPARAGUS \$17
BÉARNAISE SAUCE

SAUCES AND TOPPING

- CREAM HORSE RADISH -G. F \$3
- BÉARNAISE -G. F \$3
- TRUFFLE BUTTER -G. F \$4
- BEEF BONE BORDELAISE -G. F \$3
- GORGONZOLA \$4
- CHIMICHURRI -G. F \$3
- BONE MARROW -G. F \$22
- CARAMELIZED ONIONS -G. F \$5

3 COURSE
WINE PAIRING
+\$25