

# DINNER

I

Marinated Yellowtail, Ginger Oil, Sweet White Onions, Apple, Cucumber	14
Market Greens, Roasted Tomato, Mushroom Vinaigrette	9
Roasted Red & Golden Beets, Sheep's Milk Cheese, Citrus, Pistachio	12
Parsnip Soup, Romanesco Cauliflower	9
Angus Beef Tartare, Herb Salad, Shallot & Chive Essence, Brioche Toast	15
Seared Diver Scallop, Gently Cooked Shrimp, Lump Crab, Sea Urchin Sauce	16
Oysters on the Half Shell, Granny Smith Apple Mignonette, Traditional Accompaniments	MP

II

Organic Chicken Breast, Winter Greens, Romano Beans, Natural Jus	24
Pan Seared Alaskan Halibut, Manila Clams, Scallions, Prosciutto Nage	32
Maine Lobster, Black Trumpets, Marcona Almonds, Clementine Sauce	33
Crispy Skin Striped Bass, Fennel, Potatoes, Baby Calamari, Sweet Paprika Sauce	29
Colorado Rack Of Lamb, Beet & Sheep Cheese Gnocchi, Eggplant, Pine Nuts, Lamb Jus	34
Slow Roasted Suckling Pig, Quince, Violet Mustard, Shimenji Mushrooms, Apple Bacon Jus	26
Dry Aged Beef Sirloin, Bone Marrow Port Shallot Marmalade	34
Butternut Squash Risotto, Winter Black Truffles	28

Ila

Haricots Vert, Olive Oil, Marcona Almonds	8
Brussels Sprouts, Bacon	8
Fingerling Potato Puree	8

Chef's Tasting Menu	68
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