



THE GRAND TIER

Caviar

30 Gram Portion with Traditional Accompaniments

Giaveri Osetra 85
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Siberian 115
Medium Pearl, Buttery Flavor,
Mirror Like Finish

Royal Belgian Osetra 135
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Jerusalem Artichoke Soup 21
Black Winter Truffles, Hazelnuts,
Coach Farm Goat Cheese Espuma

House Smoked Salmon 20
Honey Crisp Apple, Celery Root,
Horseradish Cream, Trout Roe

Chicken Liver Mousse 18
Port Gelée, Thyme, Spiced Pear Marmalade,
Toasted Baguette

Charred Octopus 22
Tomato Romesco, Herb Yogurt,
Pickled Shallot, Marcona Almond

Toasted Farro Salad 19
Roasted Brussel Sprouts, Honey Crisp Apple,
English Cheddar, Mustard Vinaigrette, Pistachio

Mixed Baby Greens and Vegetables 15
12 yr. Pedro Jimenez Vinaigrette,
Tomato, Beets, Radish

House-Made Yogurt and Granola 14
Mixed Berries, Banana, Honey

Second Course

Branzino 36
Roasted Delicata Squash, Grilled Little Gem Lettuce,
Orange Scented Couscous, Salsa Verde

Soft Scrambled Eggs & Perigord Truffles 30
Toasted Baguette, House Smoked Salmon, Melted Leeks,
Shaved Black Winter Truffle

Herb Roasted Organic Chicken 36
Wild Mushroom and Leek Bread Pudding,
Collard Greens, Butternut Squash Puree

Poached Farm House Eggs 26
Niman Ranch Jamon Royal, Gruyere,
Corn Bread, Hollandaise Sauce

Brioche French Toast 22
Roasted Honey Crisp Apples,
Whipped Mascarpone, Walnuts

Pappardelle with Lamb Ragu 36
Braised Colorado Lamb, Pancetta, House Made Ricotta,
Minted Breadcrumbs, Pecorino Romano

Crab Cakes 42
Smoked Paprika Aioli,
Roasted Pepper Remoulade, Watercress

Sides 9

Niman Ranch Jamon Royal
Roasted Potatoes

Crispy Smoked Bacon
Sautéed Spinach