



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

Roasted Pumpkin Soup 16
Stokes Farm Pumpkin, Gruyère Foam,
Shiitake Salt, Sage

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

Corn Risotto 21
Charred Local Corn, Pickled Fresno Chile,
Mascarpone, Basil

Chicken Liver Mousse 18
Port Gelée, Thyme, Fig Marmalade,
Toasted Baguette

Crab Cake 21
Smoked Paprika Aioli,
Herb Remoulade, Mustard Greens

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

Heirloom Tomatoes 19
House Made Ricotta, Cucumber,
Basil, Olive Oil Crouton

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

Second Course

Slow Cooked Salmon 37
Sunchoke Puree, Buttered Napa Cabbage,
Marinated Mushroom, Watercress

Day Boat Scallops 44
Roasted Heirloom Carrots, Burnt Orange,
Brown Butter, Hazelnut

Herb Roasted Chicken 30
Wild Mushroom and Leek Bread Pudding,
Smoked Collard Greens, Chicken Jus

Braised Colorado Lamb 38
Anson Mills White Grits, Local Pears,
Roasted Walnuts, Baby Brussels Sprouts

Beef Tenderloin 45
Crispy Spin Rosso Polenta, Heirloom Tomato Broth,
Buffalo Stracciatella, Basil

Braised Rabbit Pappardelle 36
Rabbit Ragu, Oyster Mushroom,
House Made Pasta, Burgundy Truffles

From The Plancha

Simply Prepared Fresh Seafood,
Roasted Vegetables, Grilled Romaine,
Salsa Verde and Lemon

Salmon 37

Scallops 44

Branzino 36

Cod 36

Sides 12

Anson Mills Grits with Roasted Pears and Walnuts
Wild Mushroom and Leek Bread Pudding

Collard Greens with Smoked Turkey
Roasted Market Vegetables