



## WARM

- \*seared **Foie Gras** | rhubarb, cherries, local greens, apicius spiced arizona honey 22
- roasted shallot and **Duck Soup** | duck confit, country bread, local cheese curd gratin 14
- \*butter poached **Lobster Tail** | savoy cabbage, oven-dried tomato, wild mushrooms 24
- \*roasted **Selva Prawns** | spring vegetable escabeche, basil-yuzu dressing 21
- asparagus **Risotto** | king trumpet mushrooms, sweet peas, crispy pork belly 16

## COOL

- \*wagyu beef tenderloin **Carpaccio** | fried artichokes, black truffle cheese, eggplant toasts 18
- \*chilled maryland **Lump Crab** | heirloom sweet carrot-ginger sauce, papaya lime slaw 23
- hearts of gem **Lettuce** | roasted garlic dressing, herb croutons, parmigiano 12
- heirloom **Beet and Apple** salad | crow's dairy goat cheese crisps, medjool dates 16
- bibb lettuce **Wedge** salad | oven-dried tomatoes, crispy shallots, spiced pork belly, bleu cheese 16
- local garden chopped **Vegetable** salad | crispy chickpeas, cucumbers, tomato 14

## HOT

- \*crispy skin ora king **Salmon** | mandarin glazed fennel, purple sweet potatoes, acai berry sauce 38
- \*seared maine **Sea Scallops** | heirloom cauliflower, brown butter, medjool dates, capers, candied pepitas 42
- \*roasted **Sea Bass** | oven roasted chili and pepper relish, chimichurri, chickpea flatbread 40
- \*two wash farms **Chicken** | hayden mills buttermilk corn pudding, mushroom bacon sauce, fried broccolini 34
- \*colorado **Rack of Lamb** | garlic-herb crust, artichokes, spring peas, la ratte potatoes, oven-dried tomato 52
- \*char grilled **Veal Chop** | potato dumplings, citrus-parsley crumble, root vegetables 56
- \*braised **Short Rib** of beef | anasazi bean purée, clay pot vegetables, guajillo chili red wine sauce 38
- \*prime **Ribeye** of angus beef | horseradish potato gratin, sweet vidalia onions, berro chino 52

## CHEF'S TASTING MENU

5 courses 120 | wine pairing 75

CHEF DE CUISINE | Alex Stratta

\*These items are offered cooked to order.

Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.  
An automatic gratuity of 18% will be added to parties of eight or more.