



Appetizers

Seared Foie Gras

with a Fresh Herb Salad and Marion Berry Sauce 32.00

Gazpacho

Tomatoes, Cucumbers, Onions and Oregano,
Chilled, Topped with Avocado and Chives 8.00

Heirloom Tomato Panzanella Salad

Market Fresh Heirloom Tomatoes, Bleu Cheese, Basil and Red Onions
with Grilled Levain Bread 14.75

Chilled Seafood Platter

Oysters, Shrimp, Mussels, Crab Claws, Lobster
Medium (3-4) 79.00 • Large (5-8) 125.00

Entrées

Parmesan Crusted Alaskan Halibut

Seasoned with White Pepper, Paprika, Scallions and Parmesan
Baked and Served with Mustard Sauce 38.75

Bone-In Filet

16oz. 85.00

American Wagyu Short Ribs

Yukon Mash Potatoes, Demi Glace and Crispy Shallots 38.75

Dry-Aged New York Strip

Umami Butter, Fennel Pollen, and Blistered Tomatoes 62.75

Filet Medallions with Roquefort Sauce

Seasoned with Cracked Pepper and Topped with Roquefort Cheese
with a White Wine & Veal Demi Sauce 52.50

Desserts

Strawberry Shortcake

Sliced Fresh Strawberries on a Homemade Biscuit
with Strawberry Sauce and Whipped Cream 10.00