

top ^{OF} THE world

SOUPS & SALADS

Caesar Salad 14

In the classic tradition. Locally grown Little Gem romaine
[Add marinated anchovy - 2](#)

Bibb Lettuce 14

Locally grown lettuce, Tahoe peppercorn bleu cheese, Nueske bacon, roasted tomato, Japanese rice wine apple vinaigrette

Baby Kale with Duck Confit 16

Sweet peppers, toasted pistachio, roasted apple, pickled grape, Japanese rice wine apple vinaigrette

Local Organic Greens 13

A mix of Little Gem romaine, Bibb and Lolla Rossa lettuce, candied pecans, tomato, cucumber, red onion, fennel, roasted beet, balsamic vinaigrette

Lobster Bisque 14

Traditional bisque with brandy, garnished with lobster cream

Soup of the Day 11

Chef's Daily Inspiration

APPETIZERS

Shellfish Platter* 59

Prawns and crab cocktail, lobster salad, ahi poke, yellowtail crudo with pickled wasabi

Hudson Valley Foie Gras 21

Granny Smith apple and grape chutney, tahini, brioche, aged sherry bourbon maple vinegar

Maine Scallops a la Plancha* 22

Sudachi tamari glaze, sweet potato purée

Seared Lump Crab Cake 19

Parsnip kimchi, Peppadew aioli and herb oil
House kimchi: parsnip, Korean daikon, chili powder, salt, garlic, ginger

Duo of Carpaccio & Tartare* 19

Australian wagyu, Peppadew aioli, truffle salt, lemon

Smoked Salmon* 17

Capers, shallots, chive, crème fraîche, brioche toast points

Prawn Cocktail 17

Traditional cocktail sauce

Kurobuta Pork Belly al Pastor 16

Adobo, roasted pineapple, seasonal succotash, pickled scallion, and carrot
Succotash: corn, haricots verts, sweet potato, turtle beans, tomato

Grilled Portobello Mushroom 16

Roasted red pepper, mozzarella, herb oil, aged sherry bourbon maple vinegar

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CHEF'S TASTING MENU

98

Optional wine pairing 30

CHEF'S TASTING - 1st

Choice of:

Lobster Bisque

Brandy, lobster stock, cream

Caesar Salad

Little Gem romaine, Parmesan tuile

Local Organic Greens

Tomato, cucumber, candied pecans, red onion, fennel, roasted beets, balsamic vinaigrette

[Pierre Sparr Pinot Gris, Alsace](#)

CHEF'S TASTING - 2nd

Choice of:

Maine Scallops a la Plancha*

Sudachi tamari glaze, sweet potato purée

Kurobuta Pork Belly al Pastor

Adobo, roasted pineapple, seasonal succotash, pickled scallion, and carrot

Succotash: corn, haricots verts, sweet potato, turtle beans, tomato

Grilled Portobello Mushroom

Roasted red pepper, mozzarella, herb oil, aged sherry bourbon maple vinegar

[Gérard Bertrand Brut, Crémant de Limoux](#)

CHEF'S TASTING - 3rd

Choice of:

Filet Mignon and Shrimp Scampi*

Mashed potatoes, red wine mushroom reduction

[Steele Cabernet Sauvignon, Lake County](#)

Salmon with Basil Pesto Crust and Prawns*

Soft polenta and lobster, haricots verts

[Schloss Saarstein Riesling, Saar](#)

CHEF'S TASTING - 4th

Duet Plate

Dark chocolate pot de crème, seasonal crème brûlée

[Taylor Fladgate Porto](#)

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CHEF'S SPECIALTIES

Duo of Wagyu Filet and Half Australian Lobster Tail 105

Caramelized shallots, demi-glace and black truffle butter

Rodney Strong "Symmetry" Cabernet Blend,
Alexander Valley - 20

Surf & Turf 89

9oz. Filet mignon, lobster tail Thermidor,
roasted seasonal vegetables

Chateau Ste Michelle Cabernet Sauvignon,
Cold Creek Vineyard- 17

Colorado Rack of Lamb with Fresh Herbs* 58

Seasonal succotash, demi-glace, mango mint
sauce

*Succotash: corn, haricots verts, sweet potato, turtle
beans, tomato*

Shooting Star Zinfandel, Mendocino - 14

Duck Legs Confit with Orange Gastrique 42

House confit with Asian BBQ spice rub, sweet
potato, broccolini

*Asian BBQ spice rub: Chinese five-spice, fennel,
togarashi, brown sugar, sea salt*

Huntington Pinot Noir, Santa Barbara- 15

Mary's Farm Free-Range Chicken with Lemon and Rosemary 37

Pommes Anna, seasonal mushroom, creamed
spinach, demi-glace

Semi-boneless

Robert Mondavi Merlot, Napa Valley - 14

Vegetarian 36

Warm quinoa cranberry salad, seasonal
vegetable, broccolini, mushroom medley

Sauvion Chenin Blanc, Vouvray- 14

FROM THE SEA

12oz. Australian Lobster Tail 119

Foie gras and black truffle butter

Gérard Bertrand Brut, Crémant de Limoux- 13

Lobster Thermidor 89

Duo of lobster tails filled with
lump crab, white wine Dijon

Elk Cove Pinot Blanc, Willamette Valley - 14

Seafood Alfredo 59

Tagliatelle, lobster, prawns, crab,
tomato, basil

Bertrand Rosé, "Cote des Roses," Languedoc - 14

Seared Orange Miso Glazed Chilean Sea Bass 56

Broccolini and seasonal mushroom, ginger
butter emulsion

Marisco Sauvignon Blanc, Marlborough- 14

Roasted Wild Isles Scottish Salmon with Basil Pesto Crust* 44

Soft polenta and lobster, haricots verts

Saarstein Riesling, Mosel - 14

Seafood Medley a la Plancha with Quinoa Cranberry Salad 58

Seared lobster, scallops and prawns with butter
emulsion, tomato chutney, herb oil, and fried
garlic

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PRIME CUTS*

Wagyu Ribeye 14oz. 79

Caramelized shallot and demi-glace
Château de Malengin, Saint-Émilion - 16

Kansas City Bone-In Strip 22oz. 68

Maitre d' butter
Robert Mondavi Merlot, Napa Valley - 14

Filet Mignon 9oz. 58

Red wine mushroom reduction
Route Stock Cabernet Sauvignon, Napa - 15

Aspen Ridge Ribeye 16oz. 59

Natural beef from Colorado, horseradish crust
Steele Cabernet Sauvignon, Lake County - 15

New York Strip 14oz. 58

Sauce au poivre, three peppercorn blend
Yangarra Shiraz, McLaren Vale - 14

Wagyu Skirt Steak 10oz. 45

Caramelized shallot, chimichurri
Trivento Malbec, Mendoza - 14

Additions

Petite Lobster Tail Thermidor	25
Shrimp Scampi	20
Foie Gras	20
Black Truffle Sautéed Mushrooms	4
Tahoe Peppercorn Bleu Cheese Butter	4
Roasted Shallot with Honey and Balsamic Vinegar	4

Add Sauce

Béarnaise	2
Red Wine Reduction	
Au Poivre	
Horseradish Crust	

SIDES TO SHARE

Mashed Yukon Gold Potatoes	12	Potato Purée, Fontina Cheese, Bread Crumbs	14
Haricots Verts, Shallot, Roasted Tomato	12	Sautéed Broccolini with Seasonal Mushrooms	12
Button Mushrooms, Black Garlic	12	Creamed Spinach with Four Cheeses	12
Roasted Baby Carrot with Lemon Honey-Glaze	12	Succotash with Corn, Hericots Verts, Sweet Potato, Turtle Beans, and Tomato	12
Twice Baked Potato, Bacon, Cheddar, Green Onion	14	Soft Polenta with Lobster	15

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