



## N I N E - T E N

### HAMACHI SASHIMI

*marinated baby shiitake mushrooms, scallion vinaigrette*

16

### BEEF TARTARE

*mustard seed, wheatgrass, pickled onion, radish, wild herbs, sauce gribiche, rye lavosh*

16

### HOUSE CURED SMOKED SALMON

*cucumbers, cherry tomatoes, pickled corn, radish, plum  
charred dill oil*

13

### BURRATA & SPECK SALAD

*chino farms radicchio, mizuna, green almonds, peaches, nectarines, cherries  
black truffle & whole grain mustard vinaigrette*

14

### BABY BEET SALAD

*beets, goat cheese pudding, fennel, pistachio & cocoa crumble  
smoked orange, beet vinaigrette*

13

### JAMAICAN JERK PORK BELLY

*baby carrots, swiss chard, plantains, black-eyed peas, spicy jellies & sweet potato purée*

16

### SQUID INK SPAGHETTINI

*bay scallops, uni, chili flakes, lemon, cilantro flowers, uni emulsion*

16

# ENTREES

## LOCAL SEA BASS

*roasted chino farms fennel, clams, herb braised potatoes, muscat grapes  
hyssop clam froth*  
32

## WILD KING SALMON

*morel mushrooms, chino farms corn, sea beans, caramelized corn & dashi puree  
epazote oil*  
36

## MAPLE LEAF DUCK BREAST

*smoked cipollini onions, komatsuna greens, plum mostarda  
anson mills polenta*  
33

## PRIME NEW YORK STEAK

*squash & zucchini, porcini mushrooms, vinegar braised potato  
zucchini-nori puree, cabernet reduction*  
39

## COLORADO LAMB

*legumes, chanterelles, dried cherry tomatoes, spring onion petals  
lamb jus*  
37

## BRAISED PRIME BEEF SHORT RIB

*roasted beets, baby artichokes, brussels sprouts, savoy cabbage puree  
fried brussels spout leaves & horseradish beet vinaigrette*  
32

## CHINO FARMS EGGPLANT & FALAFEL

*eggplant miso puree, baby eggplant, baby carrots, blue broccoli  
meyer lemon yogurt & carrot-top pesto*  
20

### THREE COURSE MARKET MENU

*Includes one hot or cold starter, one entrée, one dessert or one cheese*

**\$55 PER PERSON, \$75 WITH WINE PAIRINGS**

### “MERCY OF THE CHEF” TASTING MENU

*Five course tasting menu prepared exclusively for your whole table!*

**\$80 PER PERSON, \$120 WITH WINE PAIRINGS**

*(offered until 9:00pm)*

EXECUTIVE CHEF  
JASON KNIBB