

HORS D'OEUVRES

TOAST FOR THE TABLE 2 per person

a little aperitif to get your night started

OYSTERS FROM BOTH SIDES* 18

3 east coast oysters with pickled beech mushrooms

3 west coast oysters with wheat beer gelée

DEVILED EGGS 9

bacon jam, dill

STEAK TARTARE* 14

garlic aioli, good potato chips

SHRIMP COCKTAIL 16

old bay, Ryan's cocktail sauce

FRENCH ONION DIP 9

good potato chips

BREAD SERVICE 9

9-grain, ciabatta, olive tapenade, maître de butter,

STARTERS

PATE EN CROUTE 10

pistachio, truffle, and wild mushroom pâté,

frisée salad, very nice mustard

AUTUMN BISQUE 9

local apple, assorted squash

GREEN SALAD 9

apple, candied pecan, sorghum vinaigrette

WEDGE SALAD 13

buttermilk vinaigrette, bay bleu cheese, very good

bacon, roasted cherry tomato, fines herbes

PASTA

TORTELLONI 21

sunchoke, parmesan, shaved truffle

TAGLIATELLE 16/29

butchers ragu, bread crumb

GNUDI 14/27

sweet potato dumpling, wild mushroom, hazelnut,

calabrian chili, caramelized shallot

SUPPER TIME

CRISPY CHICKEN BREAST 28

potato purée, carrot, romanesco, wild mushroom, sambal

SCALLOPS 36

saffron sauce, melted leeks, fregola sarda

WHOLE TROUT 32 (Limited number available)

roasted cauliflower, toasted almond, capers,

brown butter

SMOKED SHORT RIB 45

sweet potato, brussel-apple-pomegranate relish

SEARED DUCK BREAST 37

popcorn "grits", butternut squash, blood orange jus

THE GRILL*

6oz FILET Niman Ranch, prime **65**

10oz STRIP Creekstone, prime **48**

14oz RIBEYE Niman Ranch, prime **56**

12oz PORK TOMAHAWK Berkshire **38**

Supplements

Shrimp 6

Bleu Cheese 4

Smoked Butter 2

Shaved Truffle 12

Sauce Bordelaise 4

SIDES

PAN ROASTED BRUSSELS 7

sorghum vinaigrette, shallot

SMASHED POTATOES 7

beef fat, mornay, hotel spice

OYSTER MUSHROOMS 9

smoked celery root, sorrel, pecan gremolata

GRILLED BROCCOLINI 8

lemon, crispy cheese

MACARONI & CHEESE 8

parmesan, gruyere

*There's always
room for dessert.*