

HORS D'OEUVRES

<b>CHEERS FOR THE TABLE</b> a little liquid aperitif to get your night started	2 per person
<b>SHRIMP COCKTAIL</b> old bay, Ryan's cocktail sauce	16
<b>STEAK TARTARE *</b> garlic aioli, good potato chips	14
<b>FRENCH ONION DIP</b> good potato chips	9
<b>DEVILED EGGS</b> bacon jam, dill	9
<b>BREAD SERVICE</b> 9-grain, ciabatta, maître de butter	9

SUPPER TIME

<b>CRISPY CHICKEN BREAST</b> potato purée, carrot, wild mushroom, sambal	28
<b>SMOKED DUCK BREAST</b> blackberry-cabernet reduction, chicories, savory grits	32
<b>SEARED SALMON</b> spinach gnocchi, english peas, shaved fennel	31
<b>WHOLE TROUT</b> cauliflower, almond, brown butter, capers	35

FROM THE GRILL

<b>PORK PORTERHOUSE</b> dijon cream, petite greens	32
<b>10oz FLATIRON</b> porcini rub, bordelaise, onion-shimeji jam	39
<b>8oz FILET MIGNON</b> béarnaise, arugula	52

STARTERS

<b>BUTCHER BOARD</b> octopus conserva with castelvetroano relish country pate with onion jam beef pancetta toast, mustard, pickles	19
<b>CRISPY PORK BELLY</b> chile verde, cilantro, lime, corn nuts	14
<b>WEDGE SALAD</b> buttermilk vinaigrette, nueskes bacon, cherry tomato, bay bleu cheese	13
<b>VALLEY SALAD</b> avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette	14

PASTA

<b>BOLOGNESE RIGATONI</b> boursin, bread crumb	28
<b>PESTO STROZZAPRETI</b> bbq mushroom, beet, pine nut	24

SIDES

<b>ASPARAGUS</b> peppercorn vinaigrette, cured egg yolk	7
<b>SMASHED POTATOES</b> mornay, hotel spice	7
<b>OYSTER MUSHROOMS</b> smoked celery root, pecan gremolata	9
<b>MACARONI &amp; CHEESE</b> parmesan, gruyere	8

*There's always  
room for dessert.*