

HORS D'OEUVRES

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

SUPPER TIME

CRISPY CHICKEN BREAST potato purée, carrot, wild mushroom, sambal	28
BUTTERNUT SQUASH tempeh, smoked apple broth, cauliflower	26
RABBIT & DUMPLINGS sherry-mustard broth, bacon, spinach	29
FLOUNDER scallion rice, snap peas, charred onion dashi	33
WHOLE TROUT cauliflower, almond, brown butter, capers	35
NICHYOBİ RANCH BURGER over-night tomato, bibb lettuce, white cheddar, secret sauce, fries	19

FROM THE GRILL

LAMB CHOPS coffee crusted, broccolini, pomegranate jus	36
10oz FLATIRON porcini rub, bordelaise, onion-shimeji jam	39
8oz FILET MIGNON béarnaise, arugula	52
10oz AKAUSHI PICANHA chimichurri, avocado oil	48

STARTERS

BUTCHER BOARD salmon rillettes with chive country terrine with onion jam smoked sausage with apple mostarda toast, mustard, pickles	19
SCALLOP CARPACCIO cara cara orange, pickled shimeji, toasted pistachio	16
WEDGE SALAD buttermilk vinaigrette, nueskes bacon, cherry tomato, bay bleu cheese	13
VALLEY SALAD avocado, goat cheese, pistachio, pickled beet, green goddess vinaigrette	14
ROASTED CARROT SOUP lime crema, candied walnut, cilantro	9

PASTA

BOLOGNESE RIGATONI boursin, bread crumb	28
PESTO STROZZAPRETI bbq mushroom, beet, pine nut	24
CHEESE AGNOLOTTI sweet potato, walnut, brown butter crumb	26

SIDES

CRISPY BRUSSELS sorgham vinaigrette, pomegranate	7
ROASTED CARROTS salsa verde, harissa yogurt, raisins, pecan	6
SMASHED POTATOES mornay, hotel spice	7
OYSTER MUSHROOMS smoked celery root, pecan gremolata	9
MACARONI AU GRATIN parmesan, white cheddar	8

*There's always
room for dessert.*