

HORS D'ŒUVRES

CHEERS FOR THE TABLE a little liquid aperitif to get your night started	2 per person	
SHRIMP COCKTAIL old bay, cocktail sauce		16
STEAK TARTARE * peppercorn aioli, ciabatta		14
FRENCH ONION DIP good potato chips		9
DEVILED EGGS bacon jam, dill	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	
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	

STARTERS

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
BREAD SERVICE 9-grain, ciabatta, maître de butter	9

PASTA

BOLOGNESE RIGATONI boursin, bread crumb	28
LOBSTER STROZZAPRETI butternut squash, fennel, sage <i>(vegan option available)</i>	34

SIDES

CRISPY BRUSSELS sorgham vinaigrette, pomegranate	7
SMASHED POTATOES mornay, hotel spice	7
OYSTER MUSHROOMS smoked celery root, pecan gremolata	9
MACARONI AU GRATIN parmesan, sharp white cheddar	8

*There's always
room for dessert.*