DINNER MENU

STARTERS AND SHAREABLES

BONE MARROW

PICKLED MUSTARD | GRILLED BREAD | TOASTED CRUMBS 20

PORK BELLY

SOFT BOILED EGG | SAN MARZANO JAM | BRUSSEL SLAW

RISOTTO OF THE DAY

PREPARATION CHANGES DAILY

FRIED OLIVES

CASTELVETRANO OLIVES | GOAT CHEESE | BREADCRUMBS

FOIE GRAS MOUSSE

PICKLED STRAWBERRY | PISTACHIO | BROWN BUTTER TOAST

OYSTERS

MIGNONETTE OF THE DAY

FROMAGIO'S CHEESE AND MEAT PLATE

HAND SELECTED MEAT AND CHEESE | BRIOCHE | BERRIES | HONEYCOMB

SALADS AND SOUPS

CAESAR SALAD

KALE & BABY ROMAINE | PECORINO ROMANO | CROSTINI CLASSIC CAESAR DRESSING*

MIXED GREENS

VANILLA BEAN VINAIGRETTE | BLUEBERRIES | FETA | CANDIED PECAN

CROW'S NEST WEDGE

ROQUEFORT | TOMATO CONFIT | PORK JOWL | DRIED CHERRY

KING CRAB AND CORN BISQUE

CRAB MERUS | CELERY LEAF

GRILLED TOMATO SOUP

BASIL PANNA COTTA | TOMATO RELISH



DINNER MENU

ENTREES

KING CRAB LEGS

ONE POUND WITH LEMON AND DRAWN BUTTER
MARKET PRICE

ALASKA BLACK COD

CHAMOMILE CONSOMMÉ | SALMON ROE | QUINOA CAKE

CERTIFIED ANGUS BEEF RIBEYE

BORDELAISE SAUCE | CRUSHED FINGERLINGS | BROCCOLINI
PIMENTON ESPRESSO CRUST *
58

DUROC PORK CHOP

ROASTED BUTTERNUT | BURNT APPLE | HAZELNUTS | CIPOLLINI ONION BRUSSEL LEAVES | MAPLE AND BOURBON LAQUER

ALASKA KING SALMON

CAULIFLOWER EMULSION | ROASTED FLORET
COUSCOUS | CRISPY CHICKPEAS | RAISIN & SHERRY JAM
42

HALIBUT

SUNCHOKE PUREE | BLACK GARLIC | PUTTANESCA
46

DUCK BREAST

BLACKBERRY PAN SAUCE | DUCK FAT CORNBREAD | BRAISED RED CABBAGE
CORN PUREE
44

GRAIN BOWL (VEGAN)

FARRO | ROASTED RAPINI & BRUSSEL SPROUTS
BURNT LEEKS & BUTTERNUT | TOASTED SESAME TAHINI
30

SIDES

BROCCOLINI 6 | FINGERLINGS 6 | BRUSSEL SPROUTS 9 | FOIE GRAS 18



CHEF DE CUISINE CAMERON RICHARDSON

MANAGER ADAM TREPTOW

SOMMELIER DANNA GRAMMER



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY , SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.

*ALL PROTIEN IS COOKED MEDIUM RARE UNLESS OTHERWISE SPECIFIED.
FOR PARTIES OF SIX OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED

