

KYOO EOM  
EXECUTIVE CHEF

BRIAN ZIPIN  
GENERAL MANAGER  
WINE & BEVERAGE DIRECTOR

## HAPPY HOLIDAYS!

◆ ADD WINTER BLACK TRUFFLES - THREE GRAMS \$15.

### COLD

- CAESAR SALAD** ◆ 16.  
GRILLED ROMAINE HEARTS,  
BOQUERONES, PARMESAN, CROSTINI,  
CLASSIC CAESAR DRESSING
- PHEASANT BALLONTINE** 18.  
FOIE GRAS, PICKLED TINY RADISHES,  
MUSTARD AIOLI
- AMERICAN WAGYU TARTARE\*** ◆ 18.  
SHALLOTS, CORNICHONS, PARMESAN,  
POMME RÖSTI, BLACK GARLIC

### HOT

- SEARED SCALLOPS\*** ◆ 19.  
CITRUS SEGMENTS, CAPERS,  
CRISPY BLACK QUINOA, ONION AGRODOLCE,  
CAULIFLOWER PURÉE, APPLE-CELERY FOAM
- BUTTERNUT SQUASH SOUP** 15.  
COCONUT PANNA COTTA, CRANBERRY JAM,  
TOASTED PUMPKIN SEEDS
- SYRAH-BRAISED SHORT RIB** ◆ 18.  
BACON LARDONS, CARROTS, PEARL ONIONS,  
CRISPY BRUSSELS SPROUTS,  
SWEET POTATO PURÉE

### MAIN

- BRIOCHE-CRUSTED HALIBUT\*** ◆ 41.  
ROASTED FINGERLING POTATOES,  
FENNEL, GRILLED LEEKS,  
SAFFRON-MUSSEL BROTH
- ROASTED MONKFISH\*** ◆ 36.  
BACON LARDONS, TARBAIS BEANS,  
PEARL ONIONS, ROASTED RED PEPPERS,  
THYME, FISH JUS
- PINE NUT RISOTTO** ◆ 38.  
AGED AQUERELLO RICE, SHALLOTS,  
WILD MUSHROOMS, SHAVED WINTER  
BLACK TRUFFLES
- ROAST RACK OF LAMB\*** ◆ 52.  
SEARED POLENTA, SALSIFY,  
CREOLE MUSTARD, MIXED NUT CRUST,  
ROSEMARY JUS
- ROAST DUCK BREAST\*** 43.  
FARRO, BARLEY, QUINOA, MEDJOOL DATE,  
MEYER LEMON, APPLE CIDER GLAZE
- TOURNEDOS ROSSINI\*** ◆ 53.  
BEEF TENDERLOIN, FOIE GRAS,  
SPINACH, BRIOCHE, POMME PURÉE,  
ROSSINI SAUCE
- VEAL TAGLIATELLE\*** ◆ 31.  
BRAISED VEAL SHORT RIB, ORANGE,  
PARMESAN, GREMOLATA

### ACCOMPANIMENTS

12.

**CREAMED SPINACH**  
PARMESAN

**SAUTÉED MUSHROOMS**  
SWISS CHARD,  
FINE HERBS

**POMME RÖSTI**  
HARISSA AIOLI

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.