

## FALL/WINTER MENU



### SHAREABLE SMALL PLATES

#### CHAI PORK BELLY <sup>GF</sup>

Chai Vinaigrette, Coconut Foam, Shaved Fennel,  
Crushed Pistachio | \$16

#### BUTTERNUT SQUASH BRUSCHETTA <sup>@ GF</sup>

Fried Sage, Apple Cider Reduction,  
Goat Cheese Spread | \$16

#### SPICED SHORT RIB DUMPLINGS

Duxelles Cream, Truffle Oil | \$21

#### FLUFFY PILLOWS <sup>@</sup>

Garlic Parmesan Spread | \$12

#### TENDERLOIN TIP BROCHETTE <sup>GF</sup>

Peppercorn Cognac Cream, Mushroom Dust | \$19

#### CRAB & CABBAGE FRITTER

Spicy Mayo | \$23

#### TUNA TARTARE

Truffle Miso Soy, Avocado Wasabi Aioli,  
Rice Chip | \$23

#### MIRO SHRIMP <sup>GF</sup>

Saffron Aioli, Caper Berries, Thyme, Garlic, Olive Oil,  
Lemon, Shallots | \$24

#### CHORIZO STUFFED DATES <sup>GF</sup>

Spicy Pepper Rouille, Bacon Vinaigrette | \$16

## CONES

Minimum 3 cones required

#### CAVIAR <sup>GF</sup>

Crème Fraiche | \$15

#### CRAB COCKTAIL <sup>GF</sup>

Cocktail Sauce | \$6

#### EDAMAME HUMMUS <sup>@ GF</sup>

Spicy Mayo | \$5

#### SMOKED SALMON <sup>GF</sup>

Lemon Cream | \$5

#### BEEF TARTARE <sup>GF</sup>

Truffle Horseradish Cream | \$6

### SALADS & SOUP

#### LOBSTER BISQUE <sup>GF</sup>

Truffle Cream | \$14

#### WEDGE SALAD <sup>@ GF</sup>

Blue Cheese, Sundried Tomato Relish, Crispy Bacon, Chives, Candied Pecans | \$16

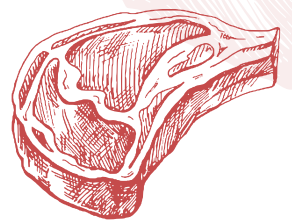
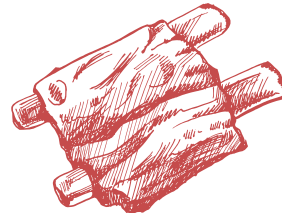
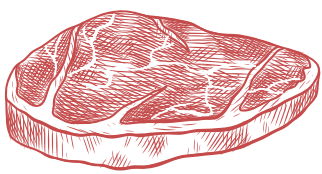
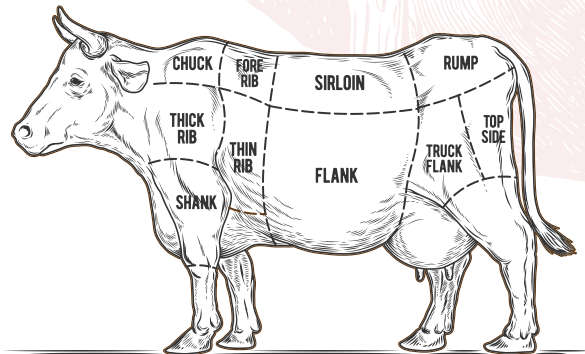
#### BRUSSEL SPROUT SALAD <sup>@ GF</sup>

Kabocha Squash, Frisée, Spinach, Pears, Maple Mustard Vinaigrette, Goat Cheese | \$16



# Steaks

16OZ RIBEYE \$60 | 12OZ NY STRIP \$55 | 8OZ FILET \$50  
AUSTRALIAN LAMB RACK \$45 | HERITAGE PORK TOMAHAWK \$45



## SAUCES & EXTRAS

BORDELAISE SAUCE \$4 <sup>GF</sup> | ZIP SAUCE \$3 | APPLE BUTTER \$3 <sup>GF</sup>  
PEPPERCORN COGNAC CREAM SAUCE \$4 <sup>GF</sup> | BUTTER LOBSTER \$15 <sup>GF</sup>

## SIDES



TRUFFLE MAC & CHEESE <sup>GF</sup>  
Garlic Crust | \$13

ROASTED WILD MUSHROOMS WITH GARLIC <sup>GF</sup>  
Garlic | \$12

SCALLOPED POTATOES <sup>GF</sup>  
Roasted Garlic | \$12



HARVEST CASSOULET <sup>GF</sup>  
Apple Cider Glaze | \$12

JAPANESE SPINACH <sup>GF</sup>  
Soy Ginger Broth, White Sesame | \$12

FRIED BRUSSELS SPROUTS <sup>GF</sup>  
Black Garlic, Espresso Balsamic | \$11

## CHEF'S SELECTIONS

HALIBUT <sup>GF</sup>  
Parsnips Puree, Couscous and Golden Raisin Relish,  
Mustard Vinaigrette | \$42

SCALLOPS <sup>GF</sup>  
Preserved Maple Lemon, Harvest Cassoulet, Apple Butter | \$39

BOLOGNESE <sup>GF</sup>  
Ricotta Cream, Rigatoni, Parmesan | \$32

ROASTED CHICKEN <sup>GF</sup>  
Scallop Potato, Roasted Oyster Mushrooms, Bordelaise | \$35

ROASTED MISO SALMON  
Japanese Spinach & Kabocha Squash Puree | \$36

PORK TENDERLOIN <sup>GF</sup>  
5 Herb Pesto, Goat Cheese, Chocolate Mushroom Sauce | \$35



<sup>GF</sup> Gluten Free | <sup>GF</sup> Gluten Free Option | <sup>V</sup> Vegetarian

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.