



STARTERS

POLENTA STUFFED JUMBO PRAWNS SPICY FRA DIAVOLO / SHARP CHEDDAR / PETITE GREENS . . . 12

WARM BRIE IN PASTRY TRIPLE CREAM BRIE / BALSAMIC / BUTTERED SOURDOUGH / PETITE GREENS . . . 11

STEAMED PRINCE EDWARD ISLE MUSSELS LOBSTER BOULLABAISSE / SMOKED FISH / CRUSTY GARLIC BREAD . . . 10

CRISPY CALAMARI 'FRITTES' SPICY CANTALOUPE BUTTER / SESAME / JAPANESE MIZZUNA . . . 10

COLD SMOKED BEEF TENDERLOIN CARPACCIO FIRST PRESS OLIVE OIL / PICKLED PETITE BEETS / BUTTERED BRIOCHE . . . 10

HOUSE MADE MAINE LOBSTER RAVIOLI MAINE LOBSTER / BACON / TRUFFLE . . . 12

DUO OF AHI TARTARS PONZU AND SESAME / CARPACCIO WITH MANGO RELISH . . . 11

SALADS & SOUPS

FRENCH 'SWEET ONION' SOUP GRUYERE CROSTINI . . . 8

ARUGULA PANZENELLA 'BREAD' SALAD FRESH MOZZARELLA / BUTTERED BRIOCHE / PESTO VINAIGRETTE . . . 9

AVALON CAESAR SALAD BABY HEARTS OF ROMAINE / PARMESAN CRISPS . . . 9

ORGANIC PETITE FIELD GREENS CANDIED WALNUTS / GOAT CHEESE / CHAMPAGNE POACHED PEARS . . . 8

ROASTED BEET SALAD PORT WINE BRAISED FIGS / PETITE BEETS / GOAT CHEESE . . . 8

GRILLED FLAT IRON STEAK SALAD HEIRLOOM TOMATOES / TENDER GREENS / GORGONZOLA / LEMON 'DUST' . . . 12

SEA

SHRIMP FETTUCCINI CARBONARA SNOW PEAS / PANCETTA / PRESERVED LEMON CREMA . . . 21

FIVE SPICE CRUSTED HAWAIIAN AHI 'FORBIDDEN RICE' / CHARRED ASPARAGUS / SAUCE 'PUTTANESCA' . . . 28

BUTTER POACHED MAINE LOBSTER RICOTTA GNOCCHI / TOMATO CONFIT / SAFFRON LOBSTER 'DEMI' . . . 29

CRISPY PACIFIC NORTHWEST SALMON FILLET BRAISED BRUSSEL SPROUTS / TOASTED ORZO / PRESERVED LEMON . . . 22

SEARED MAINE DIVER SCALLOPS BLUE CRAB RISOTTO / GULF SHRIMP TEMPURA / CURRIED GINGER EMULSION . . . 26

LAND

'SHEPARD'S PIE' PEAS / CORN / CARROTS AND RATATOUILLE / UNIQUELY VEGAN . . . 19

GRILLED PRIME FILET MIGNON FOIE GRAS / GLAZED PETITE ROOT VEGETABLES / BELGIAN SALSIFY . . . 34

BACON WRAPPED PORK TENDERLOIN CARAMEL BRAISED APPLES / SWEET CORN AND SAGE POLENTA / BLACK CURRANT JUS . . . 22

DUCK-DUCK-'GOOSE' CRISPY BREAD / CRANBERRY BEAN CASSOULET / GOOSEBERRY GLAZE . . . 24

PAN ROASTED FREE RANGE CHICKEN BREAST CRANBERRY CROUTON STUFFING / POMME PUREE / PEARL ONIONS / HERB CHICKEN JUS . . . 20

GRILLED PRIME NY STEAK YUKON GOLD AND BACON GRATIN / CURRIED CAULIFLOWER . . . 26

'PROVIMI FARMS' COLORADO LAMB OSSO BUCCO BELUGA LENTILS / PEGUILLO PEPPERS / ANCHO CHOCOLATE MOLE . . . 24

PAN ROASTED PRIME RIB-EYE STEAK MUSHROOM BARLEY 'RISOTTO' / TUFFLED FOIE BUTTER / CARROT CONFIT . . . 26

ALL DAY BRAISED VEAL 'POT ROAST' THUMBELINA CARROTS / BABY FENNEL / GLAZED VEAL SWEETBREADS . . . 25

SIDES

GARLIC SMASHED POTATOES . . . 3

BLUE CRAB RISOTTO . . . 9

'FORBIDDEN' RICE . . . 4

SWEET CORN POLENTA . . . 4

YUKON GOLD AND BACON GRATIN . . . 6

RICOTTA GNOCCHI . . . 7

GRILLED ASPARAGUS . . . 4

PETITE CARROTS . . . 4

SAUTÉED GARLIC SPINACH . . . 3

CITRUS GLAZED MUSHROOMS . . . 4

SELECT SEASONAL ORGANIC VEGETABLES . . . 6

EXECUTIVE CHEF CHARLES STOTTS

PLEASE NOTIFY US OF ANY FOOD ALLERGIES.
ALL ITEMS ARE COOKED TO ORDER / BECAUSE OF THIS
WE MUST REMIND YOU OF THE INCREASED HEALTH RISK
FROM CONSUMING UNDERCOOKED FOOD.
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

BUBBLES

	GLASS	BOTTLE
GRAND IMPERIAL BRUT (SPLIT)	FRANCE	6
VEUVE DU VERNAY BRUT ROSE'	FRANCE	8 32
VOGA SPARKLING PINOT GRIGIO	ITALY	9 38
SCHRAMSBERG BLANC DE NOIRS	CALIFORNIA	10 45
MOET & CHANDON NECTAR IMPERIAL	FRANCE	80
VEUVE CLICQUOT YELLOW LABEL	FRANCE	85
BILLECART SALMON BRUT ROSE'	FRANCE	125

WHITES

	GLASS	BOTTLE
MATCHBOOK CHARDONNAY	CALIFORNIA	8 28
GEODE CHARDONNAY	CALIFORNIA	10 36
ARGYLE "NUT HOUSE" CHARDONNAY	OREGON	52
ROMBAUER CHARDONNAY	CALIFORNIA	54
ZD CHARDONNAY	CALIFORNIA	56
CAYMUS CONUNDRUM PROPRIETARY WHITE	CALIFORNIA	50
BANFI "LE RIME" CHARD/PINOT GRIGIO	ITALY	8 28
LA VILLA PINOT GRIGIO	ITALY	7 24
DUCK POND PINOT GRIS	OREGON	11 40
DESERT WIND VIOGNIER	WASHINGTON	9 32
LOIS GRUNER VIETLINER	AUSTRIA	8 28
COPOLLA SAUVIGNON BLANC	CALIFORNIA	8 28
MT NELSON SAUVIGNON BLANC	NEW ZEALAND	11 40
JEKEL GERWURZTRAMINER	CALIFORNIA	7 24
BEX RIESLING	GERMANY	7 24
MOLDERBOSCH CABERNET SAUVIGNON ROSE'	SOUTH AFRICA	8 28

REDS

	GLASS	BOTTLE
IRONY CABERNET SAUVIGNON	CALIFORNIA	8 28
AVALON CABERNET SAUVIGNON	CALIFORNIA	10 36
SILVER PALM CABERNET SAUVIGNON	CALIFORNIA	11 40
CHATEAU MONTELANA CABERNET SAUVIGNON	CALIFORNIA	70
CARMEN MERLOT	CHILE	8 28
STONESTREET MERLOT	CALIFORNIA	13 48
RAVENSWOOD ZINFANDEL	CALIFORNIA	7 24
GRGICH HILLS ZINFANDEL	CALIFORNIA	75
MATCHBOOK TINTO REY	CALIFORNIA	13 48
PIETRA SANTA SANGIOVESE	CALIFORNIA	9 32
CERETTO ZONCHERO BAROLO	ITALY	85
ROOGLE SHIRAZ	AUSTRALIA	7 24
EOS PETITE SYRAH	CALIFORNIA	9 32
SAWBUCK MALBEC	CALIFORNIA	9 32
SPANISH QUARTER CAB/TEMPRANILLO	SPAIN	9 32
GIRARD ARTISTRY	CALIFORNIA	65
LYETH MERITAGE	CALIFORNIA	12 44
SACRED STONE MASTERS BLEND	CALIFORNIA	8 28
CONSENTINO "THE MED"	CALIFORNIA	11 40
ABBAYE DE SAINT-FERME BOURDEAUX	FRANCE	7 24
LOUIS BERNARD COTES DU RHONE	FRANCE	8 28
FAIVELY ROUGE PINOT NOIR	FRANCE	12 44
MOSSBACK PINOT NOIR	CALIFORNIA	50
FLOWERS "PERENNIAL" PINOT NOIR	CALIFORNIA	65

COCKTAILS

SANGRIA ROJO	RED WINE / BRANDY / PEACH SCHNAPPS / TRIPLE SEC / MUDDLED FRUIT	8
PINK LEMONADE	ABSOLUT CITRON / SWEET & SOUR / CRANBERRY / SODA / SPRITE	8
PARADISE LOST	MALIBU / STOLI VANILLA / OJ / PINEAPPLE / MEYER'S DARK RUM FLOAT	8
JOLLITO-MOJITO	MILAGRO SILVER TEQUILA / CRÈME DI CASSIS / FRESH LIME / FRESH MINT / SPRITE	8
VICEROY	FRESH CUCUMBER-ROSEMARY MUDDLE / THREE OLIVES PASSION FRUIT VODKA / SODA	8
LADY OF THE LAKE	ABSOLUT CITRON / BLUE CURACAO / CHAMBORD / SWEET & SOUR / CRANBERRY JUICE / SPRITE	8
CAIPIRINHA	BACARDI SILVER RUM / FRESH LIME / CANE SYRUP / ROCK CANDY	8

MARTINIS

EXCALIBUR MARTINI	KETEL ONE / HENDRIK'S GIN / LEMON TWIST / CUCUMBER	10
ULTIMATE COSMO MARTINI	GREY GOOSE / GRAND MARNIER / SQUEEZE ORANGE / CRANBERRY	10
POM-POM MARTINI	ABSOLUT CITRON / POMEGRANATE LIQUOR / POMEGRANATE JUICE	10
STOLI CIDER MARTINI	STOLI GALA APPLE / CHAMBORD / STOLI VANILLA / CRANBERRY / CINNAMON	10

BEERS

COORS LIGHT	3	CORONA	4	FAT TIRE	4
MILLER LITE	3	NEGRA MODELO	4	FOUR PEAKS KILTIFTER	4
HEINEKEN	4	GUINNESS	4	HOPF HELLE WEISSE	9
HEINEKEN LIGHT	4	BLUE MOON	4	ST. PAULI NA	4