



STARTERS

'OUR SIGNATURE' SHRIMP SCAMPI flambéed TABLESIDE 15
jumbo shrimp, cherry tomatoes, cognac-garlic butter

WILD BURGUNDY SNAILS 16
hazelnut spätzle, forest mushrooms, tuscan kale, garlic-parsley sauce

AMERICAN RAISED 'KOBE' BEEF CARPACCIO 19
burgundy black truffles, pecorino romano, wild arugula

ARTISAN FOIE GRAS 21
vanilla-raisin 'pain perdu', muscat grapes, calvados

SALADS & SOUPS

BABY SPINACH SALAD 13
mine shaft blue cheese, candied walnuts, bosc pears

BABY ARUGULA & ENDIVE SALAD 14
parmigiano-reggiano, chives, citrus-truffle vinaigrette

TRADITIONAL CAESAR SALAD served TABLESIDE 14
chicken 18 * salmon 21 * shrimp 22

FIVE ONION SOUP 10
gruyère, sourdough

'GARDEN INSPIRED' SOUP OF THE SEASON 11

ENTREÉS

'STEAK FRITES' 31
'flat iron steak', hand-cut fries, vidalia onions, applewood smoked bacon

'CONFIT' OF MUSCOVY DUCK LEG 28
french green lentils, 'tender roots', pancetta

CALIFORNIA SEA BASS 'EN PAPILOTE' 32
grape tomatoes, capers, preserved meyer lemon, pacific black mussels

'CATCH DU JOUR' market price

'LOCH DUART' SALMON 29
'castroville' artichokes, white beans, calamari

COLORADO RACK OF LAMB 'CHOPS' 35
sweet potato, brentwood corn, pecans, rosemary

CHATEAUBRIAND FOR 'TWO' carved TABLESIDE 72
24 oz. filet mignon, delta asparagus, sauce béarnaise

SIDES

BRUSSEL SPROUTS 7
country ham, cipollini onions

LYONNAISE POTATOES 7

CREAMED SPINACH 7

HAND-CUT ROSEMARY FRITES 7
white truffle aioli 7

BROCCOLINI 7
garlic, chili flake