



STARTERS 15

LOBSTER BISQUE - pearl onion / maine lobster / tarragon

SWEET CRAB & CUCUMBER - radish / papaya / petite greens

SPOT PRAWNS – sweetbreads / gnocchi / chanterelles

SEARED FOIE GRAS - rhubarb / shortcake / grand marnier

MAINE LOBSTER PARFAIT - sweet corn panna cotta / american caviar

RAW 16

WAGYU BEEF TARTARE - traditional condiments / mustard crème fraiche

BLUE FIN TUNA DUO - passion fruit / avocado / sesame lavosh

TASTE OF AMERICAN CAVIAR - sweet corn blini / smoked salmon

TEMPURA KING CRAB - beef roulade / wasabi root / lemon confit

SEASONAL OYSTERS - cucumber gelee / tobiko / mandarin granite

LOCAL GARDEN 12

WARM TOMATO & BURRATA CHEESE - eggplant / olives /

ARIZONA FARM GOAT CHEESE - baby beets / candied per

SEASONAL GREENS - persimmon / delicata squash / minus

ENDIVE & CELERY ROOT - roaring 40s blue cheese / prosc

CHEF'S FOUR COURSE TASTING 8

CARIBBEAN WHITE SHRIMP

Shaw & Smith, Sauvignon Blanc, 2005

VEAL

Argyle, Pinot Noir, 2006

WAGYU SKIRT STEAK

Gibson, Shiraz, 2004

CARAMEL

Bonny Doon, 'Vin de Glaciere', 2005

Mel Mecinas - Executive Chef

Evan Goldstein - Chef De Cuisine

Kelly Ma



SPECIAL CUTS FROM THE RANCH

CHOICE OF BUTTER- blue cheese / truffle / lobster / garlic / molé

NEBRASKA CORN FED PRIME

18 oz BONE-IN RIBEYE - yukon potato / sweet onions **42**

8 oz FILET- heirloom baby carrots / cream corn **38**

15 oz BONE-IN NEW YORK- forest mushrooms / marsala **38**

AUSTRALIAN WAGYU

8 oz NEW YORK - tempura mushrooms / ponzu **85**

ARIZONA GRASS FED

12 oz BONE-IN TENDERLOIN - savory chorizo bread pudding **38**

14 oz BONE-IN SHORT RIB - chipotle / honeycomb / polenta **32**

crab risotto croquette
gnocchi

EXTRAS 6

potato mousseline
artichoke & bacon

charred corn
savory pumpkin soufflé

FLAVORS OF THE SEA

BIG EYE TUNA - quinoa / spinach / harissa **35**

MAINE LOBSTER - spaghetti squash / baby vegetables / lob

JOHN DORY- crab brandade / white asparagus / saffron she

MAINE DIVER SCALLOPS - cauliflower / almonds / truffle

CHILEAN SEA BASS - potato risotto / artichoke / braised oxt

POULTRY AND GAME

FREE RANGE CHICKEN BREAST- grits / fontina / preserve

MAPLE LEAF DUCK BREAST - foie gras / dates / parsnip

7 oz BUFFALO TENDERLOIN - butternut squash / pork belly

10 oz CERVENA VENISON CHOP- celery root / pear / szech

ROSEMARY SMOKED RACK OF LAMB – sunchoke / blood

**Chef's Daily Cheese Selection
Presented Tableside**

3 choices – \$10

5 choices – \$15

Chocolate Illusion

Pistachio / Cherry Parfait / Brandy Macerated Cherries
Warm White Chocolate Soup

Grand Marnier Soufflé

Vanilla Crème Anglaise / Raspberry Compote

Trio of Sweets

Chocolate Espresso Cream Dome / White Coffee Ice Cream /
Valrhona Chocolate Pyramid

Meyer Lemon Zest

Lemon Custard / Vanilla Pound Cake / Ginger Ice Cream /
Spiced Papaya Sauce

Blackberry Sambuca Seduction

Crème Fraîche Ice Cream / Blackberries Macerated in Sambuca /
Puff Pastry Crisp

Wine Sorbet Tasting

Sauterne / Merlot / Pinot Noir / Roquefort Cheese Crisp

Tiered Chocolate & Cream

Double Fudge Cookie / Vanilla Ice Cream /
Chocolate Sauce

\$9