

CHEESE

3 for 19

5 for 25

American artisanal & farmhouse cheeses with fresh baguettes, honeycomb, fresh honey dates, quince paste & cherry fig chutney

Bandich Cheddar

Fiscalini farms, san joaquin valley, california – firm, nutty, mildly sweet & mellow

Purple Moon Cheddar

Fiscalini farms, san joaquin valley, california – cabernet sauvignon soaked & moderately sharp sweetness

Aggiano

Beehive cheese company, uintah, utah – parmesan-style, tangy with butterscotch finish

Marieke Gouda

Holland's family farm, thorpe, wisconsin – slightly nutty & creamy

Pleasant Ridge Reserve Gruyère

Uplands cheese, dodgeville, wisconsin – subtle but rich, delicate but hearty, gruyère style

Mouco Colorouge Camembert-style

Mouco cheese company, fort collins, colorado – washed rind, soft interior with complex flavors

Buttermilk Blue

Roth kase, monroe, wisconsin – a classic blue cheese, deliciously creamy & tangy with a clean, sweet finish

Dante Sheep

Cedar grove cheese, plain, wisconsin – slightly sharp, nutty & brown butter flavors with firm, somewhat dry texture

San Andreas Sheep

Bellwether farm, valley ford, california – semi-firm, mild, creamy & smooth

Bermuda Triangle Goat

Cypress grove chevre, mckinleyville, california – soft-ripened, double-rinded with earthy yet mild truffle-like finish

Truffle Tremor Goat

Cypress grove chevre, mckinleyville, california – truffle speckled, velvety, creamy texture with tangy earthiness

STARTERS

Mediterranean Vegetarian Mezza Hummus, roasted eggplant purée, marinated olives, roasted peppers, grilled artichokes, feta cheese, pita & lavash	\$10.00
Short Rib Ravioli Roasted red pepper oxtail sauce & smoked gouda	\$12.00
Charcuterie & Deli Meats Bresaola, finochietta, wild boar sausage, pork coppa, lamb prosciutto & antelope pastrami with mendocino mustards	\$14.00
Chilled Salmon Tasting House cured gravlax, hot apple-wood smoked skuna bay salmon & cold smoked atlantic salmon with ikura coho salmon caviar	\$16.00
Australian Kobe Wagyu Beef Seared Carpaccio Wild arugula, roasted tomatoes, aggiano cheese, vegemite dressing with smoked black sea salt & extra virgin olive oil	\$16.00
Big-eye Tuna Raw big-eye tuna sesame crusted planks, spicy chopped tartare & sashimi strips on seaweed radish salad with chili soy sauce	\$18.00
Basil-fed Escargot Garlic roasted snails in shiitake mushroom & tomato basil ragout with parmesan cream & warm pita	\$18.00
Shrimp Chilled wild natural shrimp with coconut curry greek yogurt sauce, cilantro lime aioli, cocktail sauce & seaweed salad	\$18.00
Oysters on the Half Shell (6 Piece choice of tasting or variety) raspberry point, prince edward island, canada: salty taste, clean flavor with delightful sweet finish bluepoint, long island sound, connecticut: the "real" deal; large, plump & juicy; mildly salty quonset point, narragansett bay, rhode island: salty, fresh ocean flavor; finishes mild	\$22.00
Chilled Seafood Tower For 2 Maine lobster tail, oysters, clams, wild shrimp, steamed mussels, marinated sardines, octopus & hawaiian ocean salads	32.00 Per person

SOUPS

Wild Mushroom Soup	\$9.00
Creamed wild mushrooms & micro herbs	
Wagyu Kobe-style Beef Chili	\$9.00
Texas style chili with wagyu-kobe beef, smoked bacon, creme fraiche & chive	
Vegetarian Heirloom Tomato Soup	\$9.00
Basil, garlic & feta sourdough croutons	
Maine Lobster Bisque	\$11.00
Creamed fresh roasted maine lobster	
Soup Tasting Trio	\$11.00
Choice of a sampling of any 3 of the above soups	

SALADS

Garden Mesclun Greens	\$8.00
Baby lettuces, cucumber, sundried tomatoes, fennel, radish & black currant balsamic vinaigrette	
Baby Iceberg Lettuce	\$8.00
Slow roasted plum tomatoes, smoked bacon, crumbled buttermilk blue cheese with blue cheese dressing	
Arugula & Watercress	\$8.00
Spiced almonds, goat cheddar & lemon confit dressing	
Hearts Of Romaine & Baby Romaine "Caesar"	\$10.00
Garlic anchovy dressing, fresh anchovy, parmesan & focaccia croutons	
Grilled Steak Salad	\$16.00
Medium rare vegas strip steak on arugula & watercress with roasted tomatoes, artichokes & umami dressing	

VEGETABLES, GRAINS & POTATOES

Yukon Mashed Potatoes Roasted garlic & chive	\$8.00
French-Fried Potatoes Homemade tomato ketchup & mustard aioli	\$8.00
Exotic Grains Tasting Trio Quinoa & corn pilaf, organic farro piccolo & california wild rice	\$8.00
Roast Sweet Corn Sweet red pimento butter	\$10.00
Deep-fried Baked Potato Wedges Pancetta, parmesan, smoked sea salt & rosemary	\$10.00
Creamed Organic Baby Spinach Roasted garlic & parmesan cream	\$10.00
Grilled Asparagus Lemon olive oil	\$10.00
Baby French Green Beans "Casserole" Sweet onions, crisp mangalitsa bacon, exotic mushroom cream sauce & onion crisps	\$10.00
Slow Roasted Idaho Russet Potato Baked with sea salt & olive oil	\$10.00
Grilled Japanese Eggplant, Baby Artichoke, Zucchini & Yellow Squash Fresh mozzarella, parmesan & ratatouille sauce	\$10.00
Sautéed Organic Exotic Mushrooms Baby shiitake, royal trumpet, oyster, nameko, maitake & hon shimeji organic mushrooms	\$12.00
Lyonnais Potato Gratin Roasted onion & cheddar sauce with sour cream & chives	\$12.00
Baked Truffle Macaroni & Cheese Torchio pasta in truffled white cheddar brie sauce with porcini mushroom panko crust	\$15.00
	\$20.00

Lobster Risotto

Steamed maine lobster with mascarpone & parmesan cheeses in organic risotto rice

FILET MIGNONS

	\$41.00
Range-fed, Silver Fern Farms, New Zealand Beef Boneless 8 oz	
	\$43.00
Black Angus Omaha Beef Boneless 8 oz	
	\$53.00
Black Angus Omaha Beef Boneless 12 oz	
	\$80.00
Wagyu Kobe-style Beef, Dixon Ranch, North Dakota Boneless 8 oz	

STRIP LOINS & PORTERHOUSE

	\$44.00
New York Strip, Range-fed Beef, Silver Fern Farms, New Zealand Boneless 14 oz	
	\$47.00
Kansas City Strip, Black Angus Beef, Dry-aged Bone-in 16 oz	
	\$58.00
Porterhouse, Black Angus Beef, Dry-aged 24 Oz	

RIBEYES

	\$48.00
Range-fed Beef, Silver Fern Farms, New Zealand Boneless 14 oz	
	\$49.00
Range-fed Bison, Durham Ranch, Wyoming Boneless 14 oz	
	\$52.00

Black Angus Beef, Dry-aged Bone-in 20 oz	\$75.00
Wagyu Kobe-style Beef, Dixon Ranch, North Dakota Boneless 12 oz	\$95.00
Japanese Kobe Wagyu Beef (a-5 Grade), Japan Boneless 8 oz	

TOP SIRLOINS

Black Angus Beef 10 Oz	\$35.00
Range-fed Bison, Durham Ranch, Wyoming 10 Oz	\$35.00
Wagyu Kobe-style Beef, Snake River Farms, Idaho 10 Oz	\$40.00

SPECIALTY BUTCHER CUTS

Black Angus Beef Flat Iron 10 Oz	\$25.00
Black Angus Beef Vegas Strip Steak, Creekstone Farms, Kansas 10 Oz	\$25.00
Lamb Shank, Anderson Ranch, Oregon Braised free-range hind shank of oregon lamb with stewed sea island red peas	\$25.00
Yankee Beef Pot Roast Braised range fed beef chuck, roasted baby root vegetables & heirloom fingerling potatoes in rosemary beef sauce	\$28.00
Berkshire Kurabuta Pork Chop Heritage farms, iowa (16 oz)	\$34.00
Bison Osso Buco, Durham Ranch, Wyoming	\$42.00

Braised free-range bison shank on creamy potatoes with roasted pepper bison reduction & barbecued sweet onions

\$48.00

Lamb Tasting, Anderson Ranch, Oregon

Lamb rack chop, lamb loin porterhouse & garlic rosemary lamb sauce

GAME, POULTRY & BURGERS

\$36.00

Wild Game Tasting, Broken Arrow Ranch, Texas

Nilgai antelope osso buco, axis venison medallion & wild boar loin with farro, fig chutney & huckleberry venison reduction

\$25.00

Organic Free-range Jidori Half Chicken

Whiskey braised chicken with tasso ham, roast peppers, crimini mushrooms & potato dumplings in dark chicken sauce

\$30.00

Surf, Turf & Air Wagyu Kobe Burger

Fresh, house ground & grilled american wagyu kobe-style beef, crab-tail medallion & crispy duck bacon in potato brioche bun with watercress, oven-roasted tomatoes, seaweed artichoke slaw, truffle caviar aioli & homemade ketchup

SEAFOOD

All of our wild-harvested or farmed seafood is sourced from suppliers that share our philosophy of sustainability to preserve our waters for future generations

\$34.00

Hawaiian Big-eye Tuna

Seared tuna loin with marinated sea asparagus & sweet chili pepper vinaigrette

\$34.00

Maine Sea Scallops

Seared diver-caught day-boat jumbo scallops, roasted corn quinoa & avocado lobster blue crab guacamole

\$34.00

Canadian Skuna Bay Salmon

Pan-roasted salmon fillet on organic farro pilaf with heirloom tomato & cucumber pico de gallo

\$34.00

Lake Superior Whitefish

Sautéed whitefish fillet on wild rice with roasted pimento sauce & grilled leeks

\$44.00

Seafood Tasting Platter

Sea scallop & quinoa; crabtail medallion & sea asparagus; whitefish & wild rice; salmon & farro pilaf	\$44.00
Petite Maine Lobster Ravioli Braised de-shelled petite lobster in lobster alfredo sauce with lobster ravioli	\$49.00
Cold Water Rock Lobster Tail Butter roasted	\$69.00
2.25 Lb Maine Lobster Braised de-shelled large lobster in lobster tarragon cream sauce	

COMPANIONS

Bearnaise Sauce	\$3.00
Hollandaise Sauce	\$3.00
Red Wine Sauce	\$3.00
Green Peppercorn Cream Sauce	\$3.00
Exotic Mushroom Sauce	\$3.00
Melted Blue Cheese	\$3.00
Smokin' Fire-hot 3-chili Pepper Hot Sauce Ghost chili (bhut-jolokia), chipotle & red Thai chili peppers	\$5.00
Roasted Beef Bone Marrow	\$5.00
Smoky Caramelized Onions In White Verjus Reduction	\$6.00
Smoked Hudson Valley Duck Bacon	\$10.00
Sautéed Hudson Valley Foie Gras	\$14.00
Pan-seared Alaskan King Crabtail Medallion Duo	\$21.00

Pan-seared Maine Sea Scallops
3 Each

\$39.00

Braised Petite Shell-free 1 ¼ Lb Maine Lobster