

### ***Salads and Starters...***

Kobe Steak Sashimi, Spicy Radishes \$22  
Prime Sirloin "Steak Tartare", Herb Aioli, Mustard \$22  
Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$17  
Warm Veal Tongue, Marinated Artichokes, Cannellini Beans, "Salsa Verde" \$17  
Roasted Baby Beets, Humboldt Fog Goat Cheese, Pistachio, Citrus, Micro Basil, Mint \$18  
Fresh Burrata, Prosciutto Di Parma, Golden Raisin-Rhubarb Purée, Micro Arugula, Saba \$16  
Maple Glazed Pork Belly, Asian Spices, Sesame-Orange Dressing, Bartlett Pear Compote \$17  
Early Harvest Fava Beans Salad, Campania Artichokes, Pecorino Romano, Meyer Lemon, Marjoram \$19  
Butter Lettuce, Avocado, Point Reyes Blue Cheese, Champagne-Herb Vinaigrette \$19  
Blue Crab & Louisiana Gulf Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$31  
Austrian Oxtail Bouillon, Chive Blossoms, Chervil, Bone Marrow Dumplings \$18  
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$26  
Warm Asparagus, Poached Organic Egg, Warm Bacon Vinaigrette \$17

### ***Grilled Over Hard Wood & Charcoal then finished under a 1200 Degree Broiler...***

#### **U.S.D.A. PRIME, Illinois Corn Fed, Aged 21 Days**

Porterhouse 34 Oz (For Two) \$108  
Bone In Rib Eye Steak 20 Oz \$59  
Bone In New York Sirloin 20 Oz \$56  
Bone In Filet Mignon 16 Oz \$56  
Petit Cut Filet Mignon 8 Oz \$52

#### **U.S.D.A. PRIME, "Double R Ranch", Loomis, Washington, Corn Fed, Aged 28 Days**

New York Sirloin 16 Oz \$56

#### **U.S.D.A. PRIME, Nebraska Corn Fed, Dry Aged 35 Days**

Petit Cut New York 10 Oz \$51  
New York Sirloin 14 Oz \$59  
Rib Eye Steak 16 Oz \$66

#### **American Wagyu / Angus "Kobe Style" Beef From Snake River Farms, Idaho**

Porterhouse 34 Oz (For Two) \$180  
Filet Mignon 6 Oz \$75 (\$20 each additional 2 ounces)  
Rib Eye Steak 10 Oz \$80 (\$20 each additional 2 ounces)  
New York Sirloin 8 Oz \$75 (\$20 each additional 2 ounces)

#### **A Tasting of New York Sirloin \$145**

Japanese Wagyu From Saga Prefecture 2 Oz  
American "Kobe Style" From Snake River Farms 4 Oz  
U.S.D.A. PRIME Dry Age From Nebraska 4 Oz

#### **True Japanese 100% Wagyu Beef From Saga Prefecture, Kyushu, Japan**

Rib Eye Steak \$180 8 Oz (\$45 each additional 2 ounces)  
New York Sirloin \$140 6 Oz (\$45 each additional 2 ounces)

Organic Poussin Cooked On The Rotisserie, Black Trumpet Mushrooms, Natural Jus \$34  
Double Thick Kurobuta Pork Chop, Fuji Apple & Golden Raisin "Moustarda" \$38  
Colorado Lamb Chops, Cucumber-Mint Raita \$48  
Sashimi Quality Big Eye Tuna Steak \$42

### ***Slow Simmered and Pan Roasted...***

Kobe Beef Short Ribs "Indian Spiced", Slowly Cooked For Eight Hours, Curried Cauliflower Puree, Garam Masala \$39  
Whole Roasted French Sea Bass, Meyer Lemon-Italian Parsley Gremolata \$39  
Sautéed Dover Sole A La "Meuniere", Preserved Lemon, Parsley \$56  
Pan Roasted Maine Lobster, Black Truffle Sabayon 2lb \$75

#### **The Sauces \$2**

Whole Grain Mustard  
House Made Steak Sauce  
Wasabi-Yuzu Kosho Butter  
Argentinean Chimichurri  
Shallot-Red Wine Bordelaise  
Creamy Horseradish  
Armagnac & Green Peppercorn  
Béarnaise

#### **Add to the Cuts**

Wild Field Mushrooms \$12  
Caramelized Onions \$8  
Point Reyes Blue Cheese \$9  
Fried Organic Egg \$6  
Bone Marrow \$9

#### **On the Side \$12**

French Fries with Herbs  
Yukon Gold Potato Puree  
Tempura Onion Rings  
Soft Polenta with Parmesan  
Sautéed Baby Spinach, Garlic  
Creamed Spinach with Fried Organic Egg  
Roasted Organic Carrots & Jerusalem Artichokes  
Brussels Sprouts, Confit Bacon, Pearl Onions  
Broccoli-Rapini, Chili, Sun Dried Tomato, Fior Di Sardo  
English Peas, Snap Peas, Black Trumpet Mushrooms  
Cauliflower, Golden Raisins, Capers, Toasted Almonds  
Cavatappi Pasta, "Mac & Cheese", Quebec Cheddar \$21  
Wild Field Mushrooms, Japanese Shishito Peppers \$19  
Oregon Morel Mushrooms, Spring Onions, Guanciale \$22  
Potato Tarte Tatin \$16

A gratuity of 18% will be added to parties 8 or more

***Cut to the Chase.....Sweets... 14***

***Sweeten the Chase.....with Wine Pairing...28***

"Strawberry Shortcake", Rum Baba, Crème Fraiche Gelato

*Gatti Piero, Brachetto, Piedmont, Italy, 2008*

Honeycrisp Apple & Rhubarb Compote Crumble, "50" Bean Vanilla Ice Cream

*Château Coutet, Sauternes-Barsac, Bordeaux, France 2005*

Baked Alaska, Passion Fruit Stracciatella, White Chocolate Buttermilk Cake

*Elio Perrone "Sourgal", Moscato d'Asti, Piemonte, Italy 2007*

Bruléed Baby Banana Cream Pie, Banana Ice Cream, Valrhona Pearls

*Mount Horrock's "Cordon Cut" Riesling, Clare Valley, Australia 2005*

Warm Chocolate Soufflé, Whipped Crème Fraîche, Gianduja Ice Cream

*Bussola, Recioto della Valpolicella "Classico", Veneto, Italy 2004*

***The Vineyard & The Pasture...***

*Salty, Sweet...* Ocooch Mountain Pecorino, Green Hill, Mt. Tam

*Dr. Loosen, "Ürziger-Würzgarten Gold Kapsel", Riesling Auslese, MSR 2002*

*Earthy...* Robiola Di Mia Nonna, Pleasant Ridge Reserve, Red Hawk

*Taylor- Fladgate "Quinta de Vargellas" Port, Portugal 1995*

***Artisan Wine and Cheese Pairings... 28***