

Lunch Menu

Appetizer

Sashimi

Avocado Mousse, Cucumber, Mustard Ponzu 21

Hawaiian Blue Prawn

Linguini, Parmesan Cheese, Wild Rocket 19

Crab Salad

Peakay Toe Crab, Harvest Vegetables, Lemon-Shiso Vinaigrette 19

Artichoke Risotto

Stravecchio Cheese, Asian Pear, Artichoke Chips, Truffle 18

Asian Pear

Endive, Watercress, Lemon Ricotta, La Quercia Ham 16

Main Course

Organic Chicken

Chestnut Bread, Tuscan Kale, Liver Sauce Gribiche 28

Fluke

Wild Mushroom, Salsify, Miso Broth 22

Salmon

En Croûte, Tokyo Turnips, Carrots, Meyer Lemon 25

American Wagyu Beef

Tenderloin, Smoked Potato Purée, Yuzu Koshou 36

Lamb

Colorado Lamb Loin, Butterball Potatoes, Forest Mushrooms 34

Mochi Rice Cake

Stir-Fried Korean Rice Cake, Shiitake Mushrooms, Asian Broccoli, Sesame 19

*Before placing your order, please inform your server if anyone in your party has a food allergy.
18% Service Charge will be added to parties of 6 and more.*

Lunch Prix Fixe Menu \$ 34

Soup of the Day

or

Roasted Beet

Arugula, Blood Oranges, Sicilian Pistachios, Goat Cheese Nougat

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Halibut

Butter Poached, Sunchoke, Fennel, Parsley Gremolata

or

Scallop

Quinoa Crust, Baby Carrots, Beurre Blanc

or

Long Island Duck

Roasted Medjool Dates, Braised Red Cabbage

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Roasted White Chocolate Panna Cotta

Banana Ganache, Passion Fruit

or

Cinnamon Madeline

Green Apple

Winter Delights \$ 9

Pomme Royale

Apple Cider, Pear Nectar,
Cinnamon Sugar Rim

Mountain Berry Iced Tea

Mountain Berry Tea, Mint Leaves,
Fresh Blueberries

Featured Wines \$ 9

White:

Semillon / Sauvignon Blanc,
Barons Lafite de Rothschild, "Réserve Spéciale,"
Bordeaux, France 2010

Red:

Cabernet Sauvignon,
Oberon, Napa Valley, California 2008

Tasting of Each \$ 12

By the Glass Selections

Sparkling & Champagne

Prosecco, Adriano Adami, Brut, "Garbèl," Colbertaldo, Italy NV	15
Champagne, Moët et Chandon, Brut Réserve, "Impérial," Épernay, France NV	25
Champagne, Dom Pérignon, Brut, Épernay, France 2000	85
Rosé Sparkling, Schramsberg, Brut, North Coast, California 2007	25
Rosé Champagne, Ayala, "Rosé Majeur," Aÿ, France NV	30

White

Riesling, Kabinett, Kurt Darting, "Dürkheimer Hochbenn," Pfalz, Germany 2010	15
Pinot Grigio, Barone Fini, Valdadige, Italy 2010	14
Grüner Veltliner, Gobelsburg, "Gobelsburger," Kamptal, Austria 2010	13
Sancerre, Jean-Paul Picard, Loire Valley, France 2010	16
Sauvignon Blanc, Merry Edwards, Russian River Valley, California 2010	25
Chablis, Jean-Claude Bessin, "Vieilles Vignes," Burgundy, France 2009	22
Meursault, Château de Puligny-Montrachet, Burgundy, France 2009	33
Chardonnay, Heitz, Napa Valley, California 2008	17

Red

Savigny-les-Beaune, Domaine Camus-Bruchon & Fils, Burgundy, France 2002	25
Pinot Noir, Brooks, "Janus," Willamette Valley, Oregon 2009	18
Rioja, Calma, Spain 2008	13
Chianti Classico Riserva, Monsanto, Tuscany, Italy 2007	16
Shiraz, Penley Estate, "Hyland," Coonawarra, South Australia 2008	15
Château Côte de Baleau, Grand Cru, Saint-Émilion, France 2007	17
Chevalier de Lascombes, Margaux, France 2005	30
Cabernet Sauvignon, Girard, Napa County, California 2008	22

Non-Alcoholic Beverages

Fentiman's Ginger Beer, Organically Brewed	8
Half Circle, Pomegranate, Pineapple Juice and Sprite	8
Emperor's Punch, Lychee Juice, Orange Juice, Blood Orange Juice, Sour Mix	8
Grape Juices – Gewürztraminer OR Pinot Noir, Navarro, Mendocino, California	10

Chef Toni Robertson
Sommelier Annie Turso

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