

First Course

Warm Spring Asparagus, Oregon Wild Morels 16.

Shrimp and Scallop "Borsette", Lobster Emulsion 18.

Yellow Fin Tuna Ribbons, Baby Tomatoes, Violet Basil 18.

Maine Lobster Salad, Avocado, Cured Lemon, Radish, Lemongrass-Citrus Fog 22.

Hickory Hot Smoked Wild Salmon, Shaved Cucumber, Quinoa, Meyer Lemon Cream 19.

Plancha Seared Hudson Valley Foie Gras, Spring Berry Compote, Toasted Homemade Brioche 23.

...

Second Course

Maine Lobster-Spring Vegetable Risotto 39.

American Red Snapper, Baby Vegetables, Truffle-Herb Broth 36.

Atlantic Halibut, Fennel, Marcona Almonds, Celery Root Purée 39.

Colorado Lamb Loin, Baby Carrots, English Peas, Rosemary Smoke 42.

Filet Mignon Au Poivre, Fava Beans, Fiddle Head Ferns, Pommes Pont Neuf, VSOP 42.

...

Signature

Sautéed Dover Sole, Lemon-Pine Nut Butter Sauce M/P.

