



classic cuts / contemporary fare

Fall 2020

Executive Chef *Vincent Terusa*

*eating raw or undercooked foods increases risk of foodborne illness

not all ingredients are listed for every dish

FIRST COURSE

soups

FARMERS MARKET SOUP

inspired by local ingredients from local farms

SWEET POTATO

duck confit/ smith apple/ pomegranate arils

raw/ chilled

WAGYU BEEF TARTARE

*fingerling chips/ wild rocket/ quail egg

OYSTERS

*mongers fresh catch/ ice wine mignonette

sautéed/ roasted

PACIFIC DIVER SCALLOPS

cauliflower/ pickled shimeji mushroom

SPOT PRAWNS

jean marc citronette/ chili oil

greens

CAESAR

baby gem/ crispy prosciutto/ boquerónes/ spiced brioche

SCARLET BEET “RAVIOLI”

artisanal goat cheese/ hazelnut/ golden beet vinaigrette

“WEDGE”

baby iceberg/ baby tomato/ bacon foam/ point reyes blue

POACHED PEAR SALAD

bartlett pear/ goat cheese gnudi/ apple cider vinaigrette

ENTRÉE COURSE

steaks & chops

served with chef’s truffle butter and bordelaise

FILET MIGNON 8oz

FILET MIGNON 12oz

RIB EYE 14oz

NEW YORK STRIP 12oz

45 DAY DRY AGED BONE IN RIBEYE 16oz

wagyu 神戸

FLAT IRON 8oz

FILET MIGNON 10oz

SKIRT STEAK 12oz

LORD STANLEY CUT 38oz

lord stanley recommended for two guests

poultry & game

MARY’S CHICKEN

root vegetable mélange/ truffle jus poulet

VENISON SHORTLOIN

coffee sage rub/ yam puree/ huckleberry demi-glace

ocean fish

NORDIC BLU SALMON

lump blue crab salad/ marcona almond romesco

HALIBUT

english pea/ lemon risotto/ pickled onion petals

MAINE LOBSTER 2lb

butter cracker stuffing/ saffron beurre fondue

We procure our ingredients only from farms that practice humane, antibiotic- and steroid-free raising techniques. We believe in supporting local farms and fisheries which practice sustainability and pesticide free growing practices

SIDES

vegetables

ASPARAGUS

blood orange hollandaise

YOUNG CARROTS

lavender honey/ laura chenel goat cheese

RAINBOW CHARD

shallot/ chablis/ pickled stem

ROMANESCO

truffle pistachio gremolata/ cauliflower foam

WILD MUSHROOMS

fall forage mix/ madeira wine

potatoes/grains

YUKON GOLD MASHED POTATO

phoenician olive oil

SALT BAKED POTATO

traditional

RISOTTO

carnaroli/ seasonal truffle oil

SELANNE’S MAC AND CHEESE

signature mornay/ brioche crumb

saucés & salts

BORDELAISE

CLASSIC BÉARNAISE

COGNAC PEPPERCORN

POINT REYES BLUE CHEESE GRATIN

CHAMPAGNE BEURRE FONDUE

ASSORTED FLAVORED SALTS



gluten free



vegetarian



chef's signature dish