



classic cuts / contemporary fare

Executive Chef *Vincent Terusa*

Fall 2021

*eating raw or undercooked foods increases the 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 ☒

KABOCHA SQUASH SOUP

roasted walnut / date puree / sage ☒

raw / chilled

WAGYU BEEF TARTARE WESTHOLME RANCH AUS

fingerling chips / wild rocket / quail egg ☒

OYSTERS

mongers fresh catch / ice wine mignonette ☒

sautéed / roasted

JD PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom ☒

TIGER PRAWNS SOUTHEAST ASIA

jean marc citronette / chili oil ☒

greens

CAESAR

baby gem / crispy prosciutto / boquerónes / spiced brioche

JD SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette ☒ ☑

"WEDGE"

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

BABY KALE AND APPLE

farro / pancetta / cara cara orange / apple bourbon dressing

ENTRÉE COURSE

steaks & chops

served with chef's truffle butter and bordelaise

FILET MIGNON 8oz CEDAR RIVER ☒

FILET MIGNON 12oz CEDAR RIVER ☒

RIBEYE 14oz CEDAR RIVER PRIME ☒

NEW YORK STRIP 12oz PRIME ☒

45 DAY DRY AGED BONE IN RIBEYE 16oz PRIME ☒

wagyu

FLAT IRON 8oz MB6 DARLING DOWNS AUS ☒

FILET MIGNON 10oz MB6 WESTHOLME RANCH AUS ☒

SKIRT STEAK 12oz MB5 WESTHOLME RANCH AUS ☒

JD LORD STANLEY CUT 38oz DARLING DOWNS AUS ☒

lord stanley recommended for two guests

poultry & game

MARY'S CHICKEN BREAST 8oz PETALUMA CA. ☒

leek puree / walnut crusted broccoli / cognac jus

VENISON STRIPLIN MOUNTAIN RIVER RANCH NZ ☒

coffee sage crusted / yam puree / confit turnip / huckleberry

ocean fish

NORDIC BLU SALMON SKJERSTAD FJORD NORWAY ☒

lump blue crab salad / marcona almond romesco

HALIBUT ALASKA ☒

english pea / lemon risotto / pickled onion petals

MAINE LOBSTER 2lb ATLANTIC

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

FRENCH GREEN BEANS

togarashi spice / black sesame / madeira shallots ☒ ☑

ROMANESCO

truffle pistachio gremolata / cauliflower espuma ☑

MAUI ONION

confit / minus 8 vinegar / rosemary ☒ ☑

BABY RAINBOW CARROTS

piquant honey / shaved manchego / 15yr aged balsamic ☒

WILD MUSHROOMS

fall forage mix / madeira wine ☒ ☑

potatoes / grains

YUKON GOLD MASHED POTATO

phoenician olive oil ☒ ☑

SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive ☒

RISOTTO

carnaroli / seasonal truffle oil ☒

JD SELANNE'S MAC AND CHEESE

signature mornay / brioche crumb ☑

sauces / salts

BORDELAISE ☒

CLASSIC BÉARNAISE ☒

COGNAC PEPPERCORN ☒

POINT REYES BLUE CHEESE GRATIN ☒ ☑

ASSORTED FLAVORED SALTS ☒ ☑



gluten free



vegetarian

JD chef's signature dish