



classic cuts / contemporary fare

Winter 2020

Executive Chef *Vincent Terusa*

eating raw or undercooked foods increases risk
of foodborne illness

FIRST COURSE

soups

FARMERS MARKET SOUP
inspired by local ingredients from local farms ☒

SMOKED TOMATO
cherry wood smoked/ gruyere crouton/ fennel

raw/ chilled

WAGYU BEEF TARTARE SNAKE RIVER FARMS
fingerling chips/ wild rocket/ quail egg ☒

OYSTERS
mongers fresh catch/ ice wine mignonette☒

sautéed/ roasted

JD PACIFIC DIVER SCALLOPS
cauliflower/ pickled shimeji mushroom ☒

SPOT PRAWNS ALASKA
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

CHARRED ENDIVE
winter chicories/ cara cara orange/ goat cheese/ walnut☒

ENTRÉE COURSE

steaks & chops

served with chef’s truffle butter and bordelaise
FILET MIGNON 8oz CEDAR RIVER ☒
FILET MIGNON 12oz CEDAR RIVER ☒
RIB EYE 14oz PRIME ☒
NEW YORK STRIP 12oz PRIME ☒
DRY AGED BONE IN RIBEYE 16oz PRIME☒
FILET MIGNON 6oz & ½ MAINE LOBSTER

wagyu 神戸

FLAT IRON 8oz MB6 DARLING DOWNS AUS. ☒
SKIRT STEAK 12oz MB5 DARLING DOWNS AUS. ☒
STRIPLOIN 12oz MISHIMA RESERVE ULTRA ☒
FILET MIGNON 10oz SNAKE RIVER FARMS ☒
JD LORD STANLEY CUT 38oz DARLING DOWNS AUS. ☒
*lord stanley recommended for two guests

poultry

MARY’S CHICKEN PETALUMA CA. ☒
root vegetable mélange/ truffle jus poulet

ocean fish

SKUNA BAY SALMON VANCOUVER ISLAND, BC
cipollini puree/ fregola pasta/ lemon butter/ onion confit
BARRAMUNDI AUSTRALIA ☒
smoked prosciutto and porcini consomme/ squash/ shiso

MAINE LOBSTER 2lb ATLANTIC
butter cracker stuffing/ saffron beurre fondue

We procure our steaks 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.

SIDES

vegetables

BROCCOLINI
garlic chili oil/ lemon ☒☑
YOUNG CARROTS
lavender honey/ laura chenel goat cheese ☒ ☑

BABY SPINACH
garlic cream/ panko parmesan crumb ☒☑

BRUSSELS SPROUTS
pancetta/ balsamic/ parmesan ☒

WILD MUSHROOMS
winter forest mix/ madeira wine ☒☑

potatoes/grains

YUKON GOLD MASHED POTATO
phoenician olive oil ☒☑

SALT BAKED POTATO
traditional☒

RISOTTO
carnaroli / seasonal truffle oil ☒☑

JD SELANNE’S MAC AND CHEESE
signature mornay/ brioche crumb☑

sauces

BORDELAISE ☒
CLASSIC BÉARNAISE ☒
COGNAC PEPPERCORN ☒
POINT REYES BLUE CHEESE GRATIN ☒
CHAMPAGNE BEURRE FONDUE☒