



classic cuts / contemporary fare

Summer 2020

Executive Chef *Vincent Terusa*

FIRST COURSE

soups

FARMERS MARKET SOUP

inspired by local ingredients from local farms ☒

CRAB AND CORN CHOWDER ☒

blue crab/ iberico chorizo/ micro basil

raw/ chilled

WAGYU BEEF TARTARE SNAKE RIVER FARMS

fingerling chips/ wild rocket/ quail egg ☒

OYSTERS

mongers fresh catch/ ice wine mignonette ☒

OCTOPUS CARPACCIO SPAIN

wine braised spanish octopus/ marinated olive/ chili ☒

sautéed/ roasted

JD PACIFIC DIVER SCALLOPS

cauliflower/ pickled shimeji mushroom ☒

SPOT PRAWNS SANTA BARBARA

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 ☒

COMPRESSED WATERMELON

lime yogurt emulsion/ feta/ toasted almond/ petit cress ☒ ☑

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 CEDAR RIVER PRIME ☒

NEW YORK STRIP 12oz PRIME ☒

SKIRT STEAK 12oz GREATER OMAHA CAB PRIME ☒

wagyu 神戸

FLAT IRON 8oz MB6 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 & game

MARY’S CHICKEN PETALUMA CA. ☒

root vegetable mélange/ truffle jus poulet

ocean fish

SKUNA BAY SALMON VANCOUVER ISLAND, BC

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 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

ASPARAGUS

blood orange hollandaise ☒ ☑

YOUNG CARROTS

lavender honey/ laura chenel goat cheese ☒ ☑

RAINBOW CHARD

shallot/ chablis/ pickled stem ☒ ☑

SWEET CORN

smoked paprika/ basil essence ☒ ☑

WILD MUSHROOMS

summer 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 ☑

saucés

BORDELAISE ☒

CLASSIC BÉARNAISE ☒ ☑

COGNAC PEPPERCORN ☒

POINT REYES BLUE CHEESE GRATIN ☒ ☑

CHAMPAGNE BEURRE FONDUE ☒ ☑



gluten free



vegetarian



chef’s signature dish

eating raw or undercooked foods increases risk of foodborne illness

not all ingredients listed on the menu