



classic cuts / contemporary fare

Spring 2021

Executive Chef *Vincent Terusa*

FIRST COURSE

soups

FARMERS MARKET SOUP

inspired by local ingredients from local farms ☒

SQUASH BLOSSOM AND SAFFRON SOUP

courgette / blossom petals ☒

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 ☒

PATAGONIAN PINK PRAWNS ARGENTINA

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 ☒

PEA SHOOTS AND PROSCIUTTO

avocado / warmed fava beans / iliada olive oil / lemon ☒

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 ☒

45 DAY DRY AGED BONE IN RIBEYE 16oz PRIME ☒

wagyu 神戸

FLAT IRON 8oz MB6 DARLING DOWNS AUS ☒

FILET MIGNON 10oz MB6 SNAKE RIVER FARMS ☒

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 PETALUMA CA. ☒

root vegetable mélange / truffle jus poulet

COLORADO LAMB RACK VILLARD RANCH COL. ☒

polenta / basil mint pistou / caramelized apple lamb jus

ocean fish

NORDIC BLU SALMON SKJERSTAD FJORD, NORWAY

lump blue crab salad / marcona almond romesco ☒

ANTARCTIC COD CHILEAN SEA BASS

fennel fondant / stewed tomato / smoked hollandaise espuma ☒

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 ☒ ☑

YOUNG CARROTS

lavender honey / laura chenel goat cheese ☒ ☑

MAUI ONION

confit / minus 8 vinegar / rosemary ☒ ☑

ASPARAGUS

roasted red pepper / feta ☑ ☒

WILD MUSHROOMS

spring 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



chef’s signature dish

*eating raw or undercooked foods increases risk of foodborne illness