



classic cuts / contemporary fare

Fall 2019

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 ☒

PRAWN BISQUE

iberico chorizo/ shrimp/ tarragon/ shrimp toast

raw/ chilled

WAGYU BEEF TARTARE MISHIMA RESERVE ULTRA

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

QUAIL and APPLE SALAD

roquefort/ moscato grape/ 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 A5 MISHIMA RESERVE ULTRA ☒

FILET MIGNON 10oz A5 MISHIMA RESERVE ULTRA ☒

JD LORD STANLEY CUT 38oz A5 DARLING DOWNS AUS. ☒

*lord stanley recommended for two guests

poultry

MARY’S CHICKEN PETALUMA CA. ☒

root vegetable mélange/ jus poulet

ocean fish

SKUNA BAY SALMON VANCOUVER ISLAND, BC

cipollini puree/ fregola pasta/ lemon butter/ onion confit

BARRAMUNDI AUSTRALIA ☒

smoked prosciutto and porcini consommé / 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 ☒ ☑

MAUI ONION

confit/ minus 8 ice wine vinegar/ rosemary ☒☑

BUTTERNUT SQUASH

maple bourbon tonic/ sage ☒☑

WILD MUSHROOMS

spring 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☑

sauc

BORDELAISE ☒

CLASSIC BÉARNAISE ☒

COGNAC PEPPERCORN ☒

POINT REYES BLUE CHEESE GRATIN ☒

CHAMPAGNE BEURRE FONDUE☒



gluten free



vegetarian



chef's signature dish