

FIRST COURSE

WATERCRESS SOUP

PARMESAN EMULSION, POACHED SHRIMP, LEMON OIL
PIMENT D'ESPELETTE, TAPIOCA PUFFS

BABY GEM LETTUCE

SHAVED SPRING RADISHES, AVOCADO, PISTACHIO
RICOTTA SALATA, LEMON VINAIGRETTE

TUNA TARTARE

AVOCADO MOUSSE & PRESERVED LEMON AIOLI
BLACK CAVIAR & WALNUT TOAST

CORNMEAL FRIED OYSTERS

LOUISIANA STYLE REMOULADE, HARD BOILED EGG, LEMON

WARM WHITE ASPARAGUS

PANCETTA, FENNEL ASPARAGUS SALAD, CROUTON, COMTE CHEESE
BLACK TRUFFLE VINAIGRETTE, AGED BALSAMIC

LOBSTER AND SCALLOPS

SQUID INK BRIOCHE, AVOCADO, PASTORAL SALAD
MUSTARD-CHIVE BEURRE BLANC

DUCK SUGO AND PAPPARDELLE PASTA

LIBERTY FARMS DUCK, SAGE, CHICKEN DEMI-GLACE
FULL CIRCLE FARMS SHIITAKE MUSHROOMS, CARAMELIZED ONIONS, PARMESAN REGGIANO

BRAISED BEEF SHORT RIB

WHIPPED POTATOES, GLAZED BABY CARROTS, MUSHROOMS, PEARL ONIONS, CHIVES
REDUCED RED WINE JUS

HELP CONSERVE OUR ENVIRONMENT'S RESOURCES, WE SERVE OUR OWN FILTERED WATER

PLEASE RESTRICT CELLULAR PHONE USE TO FRONT LOBBY

5.00 SPLIT PLATE CHARGE ON ANY ENTRÉE

COMPOUND GIFT CERTIFICATES - SO PERFECT FOR ANY OCCASION

IT'S NOT JUST A GIFT.....IT'S AN EXPERIENCE

MAIN COURSE

GRILLED NATURAL RESERVE BLACK ANGUS BEEF TENDERLOIN
OBRIEN'S POTATOES, PORCINI MUSHROOM
FOIE GRAS HOLLANDAISE AND DEMI-GLACE

WILD MUSHROOMS AND ORGANIC STONE GROUND POLENTA
BLACK TRUFFLE RELISH AND SHAVED PARMESAN
ORGANIC WATERCRESS

PAN ROASTED ICELANDIC COD
ASPARAGUS, SEARED SHALLOTS, FAVA BEAN PURÉE
BROKEN BASIL BEURRE BLANC

SEARED DUCK BREAST
RHUBARB CHUTNEY, PARSLEY COULIS, SPRING FARRO
CITRUS DUCK JUS

COLORADO LAMB LOIN
POMME MILLE-FEUILLE, PEA PURÉE, WHITE TURNIPS, LAMB JUS

SIDE DISHES

WILD MUSHROOMS
HERBED BEURRE BLANC

CRISPY ONION RINGS



ASPARAGUS WITH BÉARNAISE

MINTED ENGLISH PEAS

EXECUTIVE CHEF

DALE KESTER

A Mark Kiffin Restaurant