FIRST COURSES

CREAM OF PORCINI MUSHROOM SOUP

Sherry Caramelized Onions | Cremini Mushroom Duxelle
Puff Pastry

APPLE WALNUT SALAD
Point Reyes Bleu Cheese | Castelfranco Lettuce
Spiced Cider Vinaigrette

TUNA TARTARE

Avocado Mousse I Preserved Lemon Aioli
Black Caviar I Walnut Toast

LOBSTER TAIL & SCALLOP LANTERNE

House Made Pasta I Snap Peas

Smoked Trout Roe I Sauce Americana

BRAISED SHORT RIB

Fried Sunchokes | Carrot Purée

Swiss Chard | Braising Jus

ROASTED ROOT VEGETABLE SALAD

Celery Root | Rutabaga | Carrots | Parsnip | Golden Beet

Watercress | Goat Cheese | Horseradish Vinaigrette

MUSSELS & CHORIZO STEW

Confit Garlic | Potatoes | Spanish Chorizo

Roasted Red Pepper Broth | Grilled Bread

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

MAIN COURSES

GRILLED NATURAL RESERVE BLACK ANGUS BEEF TENDERLOIN

Obrien's Potatoes | Porcini Mushroom

Foie Gras Hollandaise | Demi Glace

WILD MUSHROOMS AND ORGANIC STONE GROUND POLENTA

Black Truffle Relish I Shaved Parmesan

Organic Watercress

STRIPED BASS

Miso Celery Root Purée | Roasted Parsnip

Potato Nest | Beurre Rouge

SEARED DUCK BREAST

Grilled Broccolini | Wild Rice & Dried Fruit Pilaf

Orange Thyme Duck Jus

VEAL OSSO BUCO

Soft Polenta | Swiss Chard

Arugula & Frisée | Veal Jus

SIDE DISHES

WILD MUSHROOMS
Herbed Beurre Blanc

CRISPY ONION RINGS

GRILLED BROCCOLINI
Sherry Gastrique I Truffle Powder

SAUTÉED SPINACH

Executive Chef

Dale Kester

A Mark Kiffin Restaurant

Compound Gift Certificates - So Perfect for any Occasion

It's Not Just a Gift.....It's An Experience