



KYOO EOM
EXECUTIVE CHEF



BRIAN ZIPIN
GENERAL MANAGER
WINE & BEVERAGE DIRECTOR

APPETIZERS

AUTUMN SALAD	16.
BABY KALE, NIÇOISE OLIVES, FIGS, HARICOTS VERTS, FETA, WHITE BALSAMIC VINAIGRETTE	
BUTTERNUT SQUASH SOUP	17.
COCONUT PANNA COTTA, CRANBERRY JAM, APPLES, TOASTED PUMPKIN SEEDS	
SPICY TUNA TARTARE*	19.
AVOCADO, GOCHUJANG, SESAME SEEDS, CUCUMBER, POMME GAUFRETTE	
CRISPY LOBSTER	21.
PANKO BREADCRUMBS, PAPAYA, NAPA CABBAGE, THAI BASIL	
GRILLED SPANISH OCTOPUS	19.
CHARRED SPINACH, TOMATOES, CUMIN, CHORIZO, ARUGULA, ROASTED RED PEPPERS	
PHEASANT BALLOTINE	18.
FOIE GRAS, PICKLED TINY RADISHES, MUSTARD AIOLI	
AMERICAN WAGYU TARTARE*	19.
SHALLOTS, CORNICHONS, PARMESAN, POMME RÖSTI, BLACK GARLIC	

ENTRÉES

SHERRY-GLAZED EGGPLANT	31.
CHERRY TOMATOES, EXOTIC MUSHROOMS, ZUCCHINI, SCALLIONS, PEANUTS	
MEDITERRANEAN SEA BASS	38.
FAVA BEANS, YELLOW CORN, ROMANESCO, HEIRLOOM TOMATO COULIS, HERB OIL	
BRIOCHE-CRUSTED HALIBUT	44.
ROASTED FINGERLING POTATOES, FENNEL, GRILLED LEEKS, SAFFRON-MUSSEL BROTH	
BACON-WRAPPED MONKFISH	38.
BLACK TRUFFLES, BABY ZUCCHINI, SUNBURST PATTY PAN SQUASH, POMME RÖSTI, SAUCE MEURETTE	
OZARK BERKSHIRE PORK CHOP*	36.
SPÄTZLE, PEAS, RAMPS, CARROT PURÉE PICKLED RED ONIONS, PINEAPPLE GLAZE	
ROASTED DUCK BREAST*	42.
BARLEY, SHIITAKE MUSHROOMS, GRILLED CORN, JALEPEÑOS, CHERRY GASTRIQUE, SEA BUCKTHORN	
ROASTED RACK OF LAMB*	52.
SEARED POLENTA, ZUCCHINI, SOUBISE, CREOLE MUSTARD, MIXED NUT CRUST, ROSEMARY JUS	
TOURNEDOS ROSSINI*	53.
CEDAR RIVER BEEF TENDERLOIN, FOIE GRAS, SPINACH, BRIOCHE, POMME PURÉE, ROSSINI SAUCE	

ACCOMPANIMENTS

12.

CREAMED SPINACH
PARMESAN

ROASTED BRUSSELS SPROUTS
BACON LARDONS

POMME RÖSTI
HARISSA AIOLI

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.