



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.
CHANTERELLE MUSHROOMS, CLAMS,
PANCETTA, ESPELETTE, PIPERADE
- BRIOCHE-CRUSTED HALIBUT** 44.
ROASTED FINGERLING POTATOES, FENNEL,
GRILLED LEEKS, SAFFRON-MUSSEL BROTH
- ROASTED MONKFISH** 38.
BLACK RICE RISOTTO, BUTTERNUT SQUASH,
SHAVED BRUSSELS SPROUTS, FISH JUS
- ROASTED DUCK BREAST*** 42.
BOURBON-APPLE CIDER GLAZE,
BRAISED CANNELLINI BEANS, ENDIVE,
TUSCAN KALE, BUTTERNUT SQUASH PURÉE
- ROASTED RACK OF LAMB*** 52.
ISRAELI COUSCOUS, CIPOLLINI ONIONS,
EGGPLANT PURÉE, CHERMOULA
- NEW ZEALAND VENISON*** 49.
ROASTED VENISON RACK, BALSAMIC-
BRAISED FIG, SAVOY CABBAGE,
CELERY ROOT PURÉE
- 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, PANKO BREADCRUMBS

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.