

# Adorn

## STARTERS

### HOUSE PRETZELS

pimento cheese, cultured butter  
sea salt (v) - 16

### PARSLEY ROOT & FETA HUMMUS

warm spiced naan, cruidtés,  
crispy favas (v) - 21

### JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce  
caper aioli, grilled lemon\* (gf) - 35

### LOADED BAKED POTATO SOUP

braised bacon, hooks 5 year cheddar  
marble potatoes - 19

### ADORN DAILY CRUDO

market price\*

## RARE TEA CELLAR RESERVE CAVIAR SERVICE

chopped egg, blinis, creme fraiche  
pickled shallot, chives\*

golden kaluga 1oz. - 175  
golden osetra 1oz. - 225

## SALADS

### HEIRLOOM BEETS & BURRATA

honeycrisp apples, candied hazelnuts  
arugula (gf,v) - 25

### THE ADORN CAESAR SALAD

baby gems, endive, 24-month aged parmesan  
garlic crumble - 23  
add anchovy\* +8

### THE STEAKHOUSE WEDGE

confit tomato, warm bacon, giardiniera  
smokey blue - 26

### ADDITIONS

6 oz. free-range chicken breast\* + 16  
5 oz. king salmon\* + 22  
grilled oishi shrimp\* + 24 | crispy tofu + 12

## SIDES

### BLACK TRUFFLE POMME PURÉE

gruyère, cultured butter  
chives (gf,v) - 24

### CHARRED BROCCOLINI

salsa macha, lemon (v) - 16

### POMMES FRITES

fines herbes (v) - 19

### ROASTED HEIRLOOM CARROTS

bagna càuda (gf) - 19

## FROM THE BUTCHER'S BLOCK

### RIB EYE

14 oz prime\*  
88

### GRILLED LAMB CHOPS

grass-fed, australia\*  
78

### FILET

7 oz grass-fed\*  
72

## SIGNATURES

### GLEN CAIRN KING SALMON

spring garlic, ramp butter  
mick klug farms asparagus\* - 52

### STEAK FRITES

prime ribeye filet, parmesan fries  
garlic herb butter, arugula\* - 82

### GREEN CIRCLE CHICKEN

green pea, sea beans  
hen of the woods mushroom, asparagus  
thyme jus\* (gf) - 32

\*please allow up to 25 minutes to prepare\*

### FOREST MUSHROOM RISOTTO


24 - month aged parmesan, fennel  
chives\* (v) - 48

### WHOLE ROASTED BRANZINO

charred lemon, fennel, black  
garlic chimichurri - 75

### BLACK TRUFFLE WAGYU SMASHBURGER

winterfrost wagyu, truffle cheddar  
preserved truffles, truffle fries\* - 54

Balance by Four Seasons 

A curated selection from a registered dietitian and our Chef team to highlight nutrient-dense options favoring produce, protein and fiber, all through a fresh, whole foods approach.

(v) vegetarian (vg) vegan (gf) gluten free

We proudly feature local and sustainable farmers, bakers, and artisans  
Mick Klug Farms, Publican Quality Bread, Chef Martin Old World Butcher Shop

\*Consumer Advisory: Consuming raw or undercooked meat, poultry, egg, or seafood may increase the risk of illness.  
Parties of 6 or more are subject to a 20% service charge.