

# Adorn

## STARTERS

### HOUSE PRETZELS

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

### JUMBO SHRIMP COCKTAIL

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

### PARSLEY ROOT & FETA HUMMUS

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

### LOADED BAKED POTATO SOUP

braised bacon, hooks 5 year cheddar  
marble potatoes - 19

## 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. seared chicken breast\* + 16 | 5 oz. ora king salmon\* + 22  
three jumbo shrimp\* + 24 | crispy tofu + 12

## FROM THE BUTCHER'S BLOCK

### RIB EYE

14 oz prime\*  
88

### GRILLED LAMB CHOPS

grass-fed, australia\*  
78

### FILET

7 oz grass-fed\*  
68

## SIGNATURES

### ORA KING SALMON

salsify, black lime, dill\* - 52

### BLACK TRUFFLE WAGYU SMASHBURGER

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

### GREEN CIRCLE CHICKEN

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

### FOREST MUSHROOM RISOTTO

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

### HANGER STEAK

truffle fries, truffle jus arugula parmesan\* - 64

## 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

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.