

THE CHEF&I

EXECUTIVE CHEF CHRIS RAINS | EXECUTIVE SOUS CHEF PETER STURDEVANT

THE CHEF'S TASTING MENU

FOR A CULINARY ADVENTURE OF TASTES, TEXTURES AND CREATIVITY... CHOOSE TO EXPERIENCE WHAT THE CHEFS HAVE BEEN PERFECTING FOR YOU TODAY. CHOOSE TO GO 5 COURSES FOR \$85 OR ALL 7 COURSES FOR \$115. PAIR ANY OF THE TASTINGS WITH OUR WINE PARINGS. ANY COURSE IS ALSO AVAILABLE A LA CARTE FOR \$20.

PRICING

5 COURSE - \$85 (ADDITIONAL \$45 FOR WINE PAIRING)

7 COURSE - \$115 (ADDITIONAL \$60 FOR WINE PAIRING)

NO SUBSTITUTIONS. COURSES SUBJECT TO CHANGE.

FEATURED WINE

WHITE

LOVE & EXILE · ANONYMOUS SAUVIGNON BLANC

RED

BANSHEE · CABERNET SAUVIGNON

ENTREES

MARINATED BEEF HANGER STEAK 32

MARINATED IN FRESH GARLIC, HERBS AND SPICES, PAN CHARRED AND ROASTED TO TEMPERATURE, SLICED AND TOPPED WITH A SUN-DRIED TOMATO CREMOLATA AND SERVED WITH GRAIN DIJON WHIPPED YUKON POTATOES

BRAISED CHICKEN AND TROTTOLE PASTA 22

LOCAL CHICKEN THIGHS FROM MARKSBURY FARMS IN KENTUCKY, SLOW BRAISED IN CHICKEN STOCK WITH VEGETABLES, HERBS AND SPICES, HAND PULLED AND TOSSED WITH LOCAL GREENS, TROTTOLE PASTA, ROASTED PEARL ONIONS AND TOMATOES THEN FINISHED WITH GARLIC, CREAM AND PARMESAN CHEESE

PAN SEARED JUMBO SCALLOPS 30

GIANT U7 SEA SCALLOPS, PAN SEARED IN OLIVE OIL AND SERVED OVER AN ENGLISH PEA ISRAELI COUSCOUS WITH ROASTED CAULIFLOWER, BASIL AND BLISTERED TOMATOES WITH OUR HOUSE CURED BACON AND WHITE WINE CREAM

FARM RAISED ELK TENDERLOIN 42

NEW ZEALAND FARM RAISED ELK TENDERLOIN, SEASONED SIMPLY WITH CRACKED PEPPER AND SEA SALT, PAN ROASTED AND COOKED MEDIUM RARE, SLICED OVER A BLACKBERRY CABERNET DEMI WITH CARAMELIZED SWEET ONIONS AND SERVED WITH A CRISPY YUKON GOLD 3 CHEESE HASH

SEARED AHI TUNA STEAK 27

SUSHI GRADE AHI TUNA ROLLED IN OUR FURIKAKE SEASONING AND PAN SEARED RARE, SLICED AND SERVED OVER A CHILLED AVOCADO AND COCONUT JASMINE RICE WITH WILD ROASTED MUSHROOMS AND UNAGI GLAZE

ROASTED DUCK BREAST 32

CRISPY SKIN RENDERED DUCK BREAST, COOKED TO MEDIUM RARE AND RESTED, SLICED OVER A RED WINE CABERNET DEMI AND FINISHED WITH GRANNY APPLE MATCHSTICKS, ROASTED WILD MUSHROOMS, SERVED WITH A CRISPY YUKON GOLD 3 CHEESE HASH

BRAISED BEEF SHORT RIBS 36

SLOW BRAISED IN BEEF STOCK, RED WINE, TOMATOES, SWEET ONIONS, GARLIC AND FRESH HERBS, SERVED WITH GRAIN DIJON WHIPPED YUKON POTATOES AND A WILD MUSHROOM BORDELAISE

ANCHO AND COFFEE CRUSTED BERKSHIRE PORK TENDERLOIN 24

RICH BERKSHIRE PORK TENDERLOIN MARINATED IN EARTHY CHILIES, GARLIC AND COFFEE GROUNDS, PAN ROASTED MEDIUM AND SLICED OVER A ROASTED RED BELL PEPPER MOLE STYLE SAUCE AND SERVED WITH CANDIED JALAPEÑOS AND OUR WHIPPED DIJON YUKON POTATOES

WILD CAUGHT FRESH FISH MKT

THE CHEF AND I ONLY SOURCES THE HIGHEST QUALITY FISH FROM HAWAII, THE PACIFIC NORTHWEST, NORTHERN ANTARCTICA AND THE COASTAL EASTERN UNITED STATES, ASK ABOUT TODAY'S FRESH CATCH AND ITS PREPARATION

THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW – CONSUMING RAW OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS