



Signature Entrées

CIOPPINO

MUSSELS, CLAMS, SCALLOPS, SHRIMP, LOBSTER, AND HALIBUT POACHED
IN LOBSTER AND TOMATO BROTH, TOASTED BAGUETTE, FRESH BASIL

70

DUCK BREAST

CONFIT MARBLE POTATO, PEARL ONIONS, TURNIPS, RADISH, CARROTS,
PARSNIP PURÉE, SEASONAL GASTRIQUE

56

HOUSE-MADE GNOCCHI

HOUSE-MADE POTATO GNOCCHI, HEART OF PALM, ARTICHOKE,
LOCAL MUSHROOM, SEASONAL VEGETABLES, TOASTED WALNUT,
WHITE WINE BUTTER REDUCTION

44

POULET FARCI À LA RATATOUILLE

PAN SEARED AIRLINE CHICKEN BREAST,
GOAT CHEESE RATATOUILLE STUFFING, SAUTÉED SWISS CHARD,
SEARED POLENTA, ROASTED RED PEPPER DIAVOLO

52

WHISTLING SPRINGS TROUT BRAID

LOCAL RAINBOW TROUT, BLACK LENTILS, MIREPOIX, SEASONAL
VEGETABLES, TROUT ROE BEURRE BLANC, CRISPY TROUT SKIN

58

FILET MIGNON

7 OZ USDA PRIME CENTER-CUT TENDERLOIN, LOCAL MUSHROOMS,
THUMBELINA CARROTS, SEASONAL VEGETABLE,
ROBUCHON POTATO PURÉE, FOYOT SAUCE

78

NEW YORK STEAK BORDELAISE

16 OZ 35 DAY DRY AGED NEW YORK STRIP,
LOCAL MUSHROOM BORDELAISE, SEASONAL VEGETABLE,
POMMES FRITES

135

LOBSTER ROMESCO RISOTTO

RED PEPPER ROMESCO RISOTTO, POACHED LOBSTER TAIL,
ROASTED LOCAL CHERRY TOMATOES, CARROTS, MICROGREENS,
BALSAMIC REDUCTION

68

PRESENTED BY

CHEF ALLEN CASKEY & CHEF TYSE WARNECKE

22% GRATUITY ADDED TO PARTIES OF 6 OR MORE
NO MORE THAN 3 SEPARATE CHECKS PER TABLE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



DAIRY FREE



CONTAIN NUTS



VEGETARIAN



GLUTEN FREE

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION

