

John's Food & Wine

DINNER

Six Island Creek Oysters with Lemon Drop Chili & Candied Lemon \$31

Beef Carpaccio with Yuzu Tonnato, Celery & Potato Chips \$25

Hamachi Crudo with Horseradish, Maple & Bonito Aioli \$23

Endive Salad with Yogurt, Black Garlic, Sumo Citrus, Pistachio & Ricotta Salata \$22

Charcoal Grilled Wagyu & Leek Skewers with Salsa Verde & Bagna Càuda Sabayon \$31

Hot Smoked Rainbow Trout with Broken Rice, Sunchoke Dashi & Hazelnuts \$31

Murasaki Sweet Potato Brûlée with Red Eye Aioli & Cabot Clothbound Cheddar \$22

Rigatoni with Duck Confit, Pecorino, Black Truffle & Morel Beurre Blanc \$54

Pan Roasted Black Bass with Stewed Chickpeas, Lemon & Horseradish \$52

Half Chicken with Cranberry Beans, Salsa Verde, Croutons & Shaved Foie Gras \$48

8 oz Snake River Farms Denver Steak with Beef Fat Fries & Brown Butter Miso Jus \$83

DESSERT

Goey Brown Butter Cake Sundae, Crème Fraiche Ice Cream, Roasted Pineapples & White Chocolate Crumble \$15

Flourless Chocolate Cake, Butterscotch Budino & Banana Ice Cream \$15