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| STARTERS |  |
| HUDSON VALLEY FOIE GRAS TERRINE\* 25  pickled strawberries, pear compote, toasted brioche  BABY FARMS SPRING GREENS 18  snow peas, lambrusco vinaigrette, easter egg radish  MARINATED HEIRLOOM TOMATOES 18  peaches, arugula, opal basil, elderflower dressing  WARM GOAT CHEESE SALAD 19  caramelized baby beets, bacon, lollipop kale,  balsamic vinaigrette  MARKET OYSTERS\* 19 half | 36 dozen  shallot-banyuls mignonette  YELLOWFIN TUNA CRUDO\* 27  meyer lemon dressing, radish, charred green asparagus | ARUGULA VELOUTÉ 17  guanciale, rosemary oil, sourdough croutons  LIGHTLY SMOKED ORA KING SALMON\* 24  horseradish foam, crème fraîche, cucumber, salmon roe  EGG IMPERIAL +  AMERICAN STURGEON CAVIAR\* 27  creamed spinach, smoked salmon, potato  SOFT RAMP DUMPLING 23  marinated cabbage salad, parmigiano-reggiano, brown butter  CHIVE CAVATELLI 28 | 38  slow cooked spanish octopus, pickled ramps, fava beans, smoked cherry tomatoes  RICOTTA GNUDI 28 | 38  sautéed oregon morels, melted leeks, parmigiano reggiano |

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| ENTRÉES |  |
| WHOLE DOVER SOLE MEUNIÈRE\* 65  baby spinach, boston lettuce salad,  parsley potatoes, lemon butter  KING SALMON\* 35  slightly smoked red beets, english pea purée, riesling sauce  CRISPY WILD STRIPED SEA BASS\* 39  tomato broth, minted english peas, fava beans, basil oil  SEARED DIVER SCALLOPS\* 38  saffron, japanese cauliflower, herb oil, italian hazelnuts  GRILLED VEGETABLE TERRINE 31  tomato chutney, polenta, zucchini crumble  CARAMELIZED SONOMA CHICKEN 33  creamed spinach, yellow foot chanterelles, fava beans,  pickled ninja radish | ROASTED COLORADO LAMB LOIN\* 52  spring bean cassoulet, grilled asparagus,  smoked eggplant, amalfi lemon  PRIME BEEF TENDERLOIN\* 52  summer corn purée, madagascar green peppercorns, foie gras, cognac sauce  HERB CRUSTED DUCK BREAST\* 48  sautéed chanterelles, spring onion, mushroom crêpes, lingonberry relish  WAGYU BEEF CHEEK “GOULASH” 38  quark spätzle, red bell pepper compote  AUREOLE BURGER\* 25  applewood smoked bacon, aged cheddar, red onion,  pickled ramp dressing + side of french fries |



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| SIDES |
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| FRENCH FRIES 8 |
| SUMMER SQUASH 10  toasted marcona almonds, olive oil |
| SAUTÉED GOLDEN BUTTER  BALL POTATOES 9  parsley, garlic |
| JUMBO GREEN ASPARAGUS 10  sauce béarnaise |

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BLACK ANGUS

BONE ON RIBEYE FOR 2

sauce béarnaise

choice of three sides

125

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BLACK ANGUS

BONE ON RIBEYE FOR 2

sauce béarnaise

choice of three sides

125