

APPETIZERS

BROCCOLI SOUP | 12

Truffle, Tempura, Cheddar Fondue

WHIPPED FETA | 8

Falafel, Herbs, Sesame

WEDGE SALAD | 8

Egg Yolk, Blue Cheese, Pickled Onion, Bacon

KALE "BOREK" | 10

Feta, Herbs, Crepe

SCALLOP CEVICHE | 12

Citrus, Coconut, Tapioca

RAVIOLI | 12

Mushrooms, Goat Cheese, Apple

OCTOPUS "TAKOYAKI" | 16

Kewpie, Bonito, Fermented Chili

CLAMS & GNOCCHI | 16

Caviar, Gold, Little Neck

FOIE GRAS PB&J | 15

Salted Peanuts, Strawberry, Pound Cake

STEADFAST CHARCUTERIE & CHEESE BOARD | 25

House Cured Meats, Seasonally Rotating Cheeses

WINDSHADOW SERENITY CHEESE | 10

Lavender, Laminated Brioche, Honey

CAVIAR SERVICE

Traditional Accoutrement

WHITE STURGEON | 90

Medium Bead, Shiny Black, Sweet Buttery Flavor

KRISTAL | 130

Medium Bead, Golden to Dark Brown, Buttery Flavor

GOLDEN OSETRA | 180

Large Bead, Golden, Nutty Creamy Flavor

ARTISAN BREAD

SMALL | 10 LARGE | 12

BREADS

COUNTRY SOURDOUGH
FERMENTED OAT
PURPLE POTATO
CHILI PARMESAN FOCACCIA
BACON LEEK FLAMICHE
LAVENDER PRETZEL

PICKLES

VIOLET CAULIFLOWER
CHOW CHOW
PICKLED ONIONS

OIL

HERB
GARLIC SAFFRON
DUXELLE

BUTTER

HONEY OAXACAN
PORT WINE
GIARDINIERA

MAIN COURSE

SEA SCALLOPS | 32

Lentils, Artichokes, Black Garlic

ORA KING SALMON | 32

English Pea, Mushroom, Leek

DUCK BREAST | 32

Soy, Fried Rice, Kimchi

NY STRIP | 44

Beef Cheek, Hominy, Chili

DUROC PORK TENDERLOIN | 30

Cauliflower, Au Gratin, Bacon

SEABASS & SHRIMP | 28

Asparagus, Coconut, Onion

FOR THE TABLE

35oz COLORADO LAMB RACK | 115

Seasonal Preparation

FOURTEEN-DAY DRY AGED WHOLE ROASTED DUCK | 65

CHEF'S TASTING MENU

FIVE COURSE | 70

TEN COURSE | 100

Full Table Participation Required
Beverage Pairings Available Upon Request

Executive Chef | Ender Oktayuren
Chef de Cuisine | James Bingham
Pastry Chef & Partner | Christopher Teixeira
Sommelier | Daphne Stratta

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness