

APPETIZERS

LOBSTER BOUILLABAISSÉ | 10
Cherry Tomato, Marble Potato, Shallot

BURRATA | 12
Speck, Basil Focaccia, Pickled Ramps

CHICKEN AGNOLOTTI | 13
Asparagus, Egg, Parmesan

CRISPY LAMB SHANK | 13
Harissa, Yogurt, Cucumber

FOIE PUFF | 14
Paté à Choux, Strawberry, Rhubarb

AHI TUNA | 14
Avocado, Coriander, Orange

PIMIENTO CHEESE | 7
Sourdough Pretzel

COUNTRY PORK PÂTÉ | 9
Sourdough, Blueberry, Port

LAMINATED BRIOCHE | 8
Smoked Salmon, Caper Lemon Cream Cheese, Pickled Ramps

STEADFAST CHARCUTERIE & CHEESE BOARD | 25
House Cured Meats, Seasonally Rotating Cheeses

TÊTE DE MOINE CHEESE | 12
Pizzelle, Red Pepper Jam

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 BREAD | 10
LARGE BREAD | 12

BREADS

BAGUETTE
LEMON ROSEMARY SOURDOUGH
LAVENDERPRETZEL
EVERYTHINGFRANCESE
FLAMICHE
OLD BAY PARKER HOUSE ROLL

PICKLES

VIOLET CAULIFLOWER
CHOW CHOW
CHEF'S CHOICE

BUTTER

HONEY OAXACAN
HERB
GOAT
TRUFFLE +4

OIL

HERB
LEMON AND DILL
SUNDRIED TOMATO

MAIN COURSES

SEA SCALLOPS | 36
Green Curry, Black Rice, Patty Pan

KING SALMON | 28
Green Goddess, Fregula, Fava Beans

HALIBUT | 36
Gremolata, Romanesco, Foraged Mushrooms

NEW YORK STRIP | 38
Potato Terrine, Broccolini, Au Poivre

DUROC PORK CHOP | 33
Artichoke, Sunchoke, Brown Butter

SOY CHICKEN | 25
Vermicelli, Bok Choy, Togarashi

IN-HOUSE DRY AGED

**FOURTEEN DAY AGED
WHOLE ROASTED DUCK | 85**
Seasonal Presentation

**35oz USDA PRIME, LONG-BONE
TOMAHAWK STEAK | 125**
Truffle Butter Parker House Rolls, Jus,

CHEF TASTING MENUS

FIVE COURSES | 75
SEVEN COURSES | 115

Full Table Participation Required
Beverage Pairings Available Upon Request

EXECUTIVE CHEF | ENDER OKTAYUREN
PASTRY CHEF & PARTNER | CHRIS TEIXEIRA
CHEF DE CUISINE | JAMES BINGHAM