

# STEADFAST

## APPETIZERS

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### LOBSTER BISQUE | 10

Cucumber, Chilies, Lemon

### ROASTED BEET SALAD | 11

Assorted beets, Sunflower Seeds, Whipped Goat Cheese, Citrus Vinaigrette

### BRAISED VEAL NECK | 14

Ricotta Gnocchi, Garlic, Parmesan

### STEAK TARTAR | 15

Prime Tenderloin, Kale and Caper Puree, Citrus Aioli, Crispy Potato

### FOIE GRAS TORCHON | 15

Pumpkin, Granola, Yogurt

### PORK BELLY | 15

Celery Root Puree, Apple Butter Mustard

### PIMIENTO CHEESE | 7

Sourdough Pretzel

### LAMINATED BRIOCHE | 7

Serrano Ham, Manchego, Mustard, Quail Egg, Caviar

### STEADFAST CHARCUTERIE & CHEESE BOARD | 25

House Cured Meats, Seasonally Rotating Cheeses

### CHICKEN LIVER PÂTÉ | 8

Lavash, Honey, Grainy Mustard

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### 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

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### SMALL BREAD 10

### LARGE BREAD 12

### BREADS

BAGUETTE  
ZA'ATAR SOURDOUGH  
CHEDDAR PRETZEL  
EVERYTHING FRANCESE  
PUMPKIN SEED  
FLAMICHE

### PICKLES

VIOLET CAULIFLOWER  
CHOW CHOW  
CHEF'S CHOICE

### BUTTER

HONEY OAXACAN  
WASABI  
GOAT  
WINTER TRUFFLE +4

### OIL

HERB  
LEMON AND DILL  
SUNDRIED TOMATO

## MAIN COURSES

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### SEA SCALLOPS | 38

Foraged Mushrooms, Preserved Lemon, Sauce Vierge

### KING SALMON | 28

White Bean, Brussels Sprouts, Leeks

### HALIBUT | 35

Risotto, Parsley, Escargot

### FILET MIGNON | 40

Pomme Puree, Carrot, Chive

### DUROC PORK CHOP | 32

Cauliflower, Mustard, Stove Top

### ROASTED CHICKEN | 28

Sunchoke Puree, Lentils and Crispy Lentils, Sunchoke Mostarda

### 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, Au Jus,  
Potato Dauphine

### 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  
Sommelier | Daphne Stratta