



LUNCH MENU

Available Friday - Sunday until 3PM



FALL PRIX FIXE MENU

three courses 65.95 / with wine pairing 115.95

lunch prix fixe menu available Friday - Sunday until 3pm

first

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette
pinot noir, flowers, rose, sonoma coast 2017

or

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest
chardonnay, gordon ramsay, reserve, sonoma coast, 2018

main

petite beef wellington*

potato puree, glazed root vegetables, red wine demi-glace
cabernet sauvignon, jordan, alexander valley 2015

or

cabernet sauvignon, gordon ramsay, reserve, napa valley, 2018

dessert

sticky toffee pudding

dulce de leche ice cream
taylor fladgate, 20 year tawny, douro

gordon ramsay wine selection

chardonnay, **gordon ramsay, reserve**, sonoma coast, 2018 24 / 120
chardonnay, **gordon ramsay signature**, monterey, 2018 17 / 80
cabernet sauvignon, **gordon ramsay, reserve**, napa valley, 2018 28 / 135
cabernet sauvignon, **gordon ramsay signature**, santa cruz, 2018 20 / 90
pinot noir, **gordon ramsay signature**, monterey, 2018 19 / 85

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.



MAIN MENU

Available Friday - Sunday 11a-10:30p | Monday - Thursday 4p-10:30p

chilled seafood

oysters on the half shell*

chef's daily selection, hk mignonette, gin cocktail sauce
half dozen 24.95 - full dozen 41.95

shrimp cocktail

gin cocktail sauce 21.95

appetizers

seared foie gras*

fig macaron, chablis poached pear puree, vanilla gastrique 25.95

pan seared scallops*

beet & mandarin puree, braised bacon, pickled apples, pomegranate seeds 25.95

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 26.95

salad/ soup

golden beet salad

greek yogurt, kumquats, pistachio granola, white balsamic vinaigrette 22.95

quinoa salad

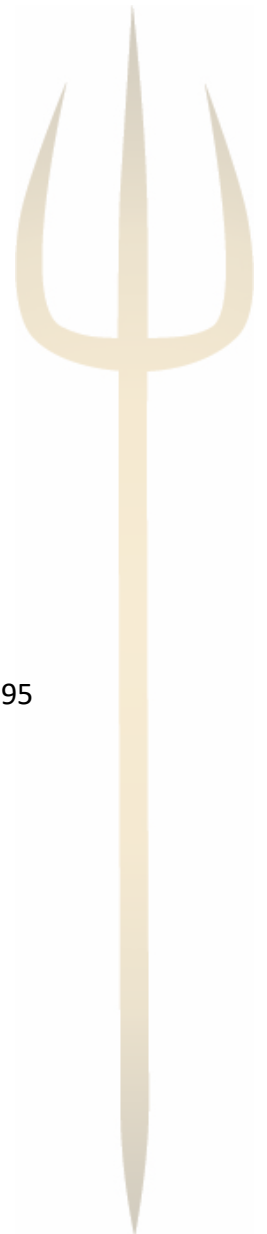
honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19.95

caesar salad*

parmesan cheese frico, garlic croutons, lemon zest 19.95
w/ grilled chicken 25.95 w/ chilled shrimp 27.95

pumpkin soup

maple glazed butternut squash, granny smith apples, toasted pepitas,
vadouvon creme fraiche 14.95



entrees

beef wellington*

potato puree, glazed root vegetables, red wine demi-glace 63.95

jidori chicken scallopini

roasted pee wee potatoes, artichokes, lacinato kale, truffle chicken jus 32.95

crispy skin salmon*

warm white beans, seabean salad, iberico chorizo, citrus beurre blanc 36.95

filet mignon*

8 ounces santa carota beef, roasted tomatoes on the vine, bearnaise sauce 55.95

prime dry aged new york strip*

12 ounces santa carota beef, glazed maitake mushrooms, shishito peppers 59.95

sides 13.95 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

brussel sprouts

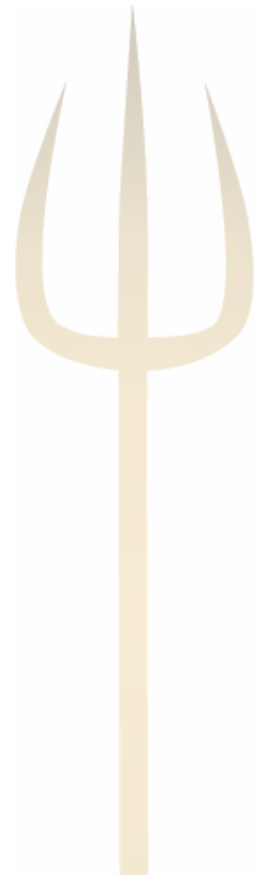
maple shoyu glaze, calabrian chili, glazed bacon lardons

wild mushrooms

shallot-white wine glaze

potato puree

creme fraiche, chives



*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions and pregnancies.