



LUNCH MENU

Available Daily until 3PM

5.15.21



SPRING PRIX FIXE MENU

three courses 65.95 / with wine pairing 124.95

lunch prix fixe menu available daily until 3pm

first

heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad
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
*add on foie gras or lobster tail for \$22.95**

cabernet sauvignon, jordan, alexander valley 2015

or

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

dessert

sticky toffee pudding

dulce de leche ice cream
v. barbeito, historical series, boston bual

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

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*

stewed cherries, scottish shortbread, candied marcona almonds 25.95

pan seared scallops*

english pea puree, pickled fennel, sherry braised bacon lardons 25.95

lobster risotto*

butter poached lobster tail, truffle risotto, crispy onions 27.95

salad/ soup

heirloom tomato burrata salad

white balsamic vinegar, extra virgin olive oil, thai basil salad 22.95

quinoa salad

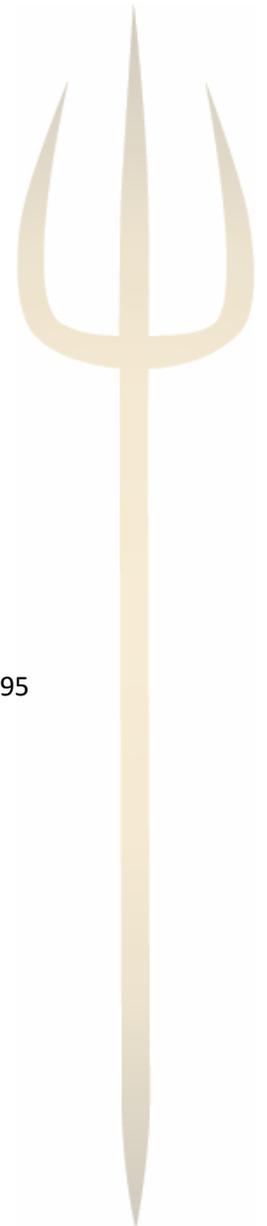
honeycrisp apples, dried currants & cranberries, candied pecans, ricotta salata 19.95

caesar salad*

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

spring onion soup

truffle potato hash, herb salad 14.95



entrees

beef wellington*

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

braised short rib

creamy polenta, spring vegetables, citrus gremolata, demi-glace 39.95

jidori chicken scallopini

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

crispy skin salmon*

warm white beans, seabeen 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

*add on foie gras or lobster tail for \$22.95**

sides 13.95 each

baked macaroni & cheese

smoked gouda, crispy prosciutto

roasted asparagus

garlic truffle butter

wild mushrooms

shallot-white wine glaze

potato puree

creme fraiche, chives



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