

APPETIZERS

Sliced Hamachi
Soy-Ginger Dressing
Radish and Avocado *
16

Maine Mussels Mariniere
18

Black Pepper Octopus
Sweet Onions
Aji Dulce
16

Paisley Farm Pork Belly
Red Barn Apple Cider
Shallot Confit
14

Black Truffle Pizza
Fontina Cheese
18

Spice Roasted Shrimp
Butternut Squash Puree
Pumpkin Seeds
16

SOUP & SALAD

Soup of the Day
10

Steamed Shrimp Salad
Local Greens, Avocado
Champagne Dressing
14

Chopped Local Greens
Gala Apples, Fine Herbs
Maytag Blue Cheese
11

Heart of Romaine
Caesar Salad
Lemon and Chili
10

Arugula and Boston Lettuce
Mustard Vinaigrette
12

FISH

Roasted Cod
Malaysian Chili
Thai Basil
32

Slow Cooked
Scottish Salmon
Mashed Potatoes
Truffle Dressing*
28

Tai Snapper
Spaghetti Squash
Sesame Broth
31

Maine Lobster
Butter Fried Garlic
Ginger and Dried Chili
44

MEAT

Niman Ranch Poulet Rouge
Roasted and Braised
Winter Vegetables
28

Clark's Farm Lamb Chops
Roasted Brussel Sprouts
Pistachio Pesto*
54

Glazed Niman Short Rib
Jalapeño-Apple Purée
Rosemary Crumbs
34

Paisley Pork Rack for Two
Market Vegetables
80

SIMPLY COOKED*

Sichuan Pepper Crusted
Yellowfin Tuna
28

Scottish Salmon
26

8 oz Beef Tenderloin
38

14 oz Snake River Wagyu Strip
72

18oz Bone-in Rib Eye
52

SIDES 9

Cheese Fritters
Jalapeño and Cheddar

Grilled Asparagus
Lemon and Olive Oil

Sautéed Maitake Mushrooms
Sesame and Lime

Roasted Brussels Sprouts
Pecans and Balsamic Vinegar

Beehive Cheddar
Mac and Cheese

Mashed Potatoes

Hand Cut French Fries

SAUCES

Champagne Buerre Blanc

Béarnaise

Soy-Miso Mustard

J&G Steak Sauce

Black Pepper Condiment

Truffle Vinaigrette

WINTER TASTING MENU

95

Sliced Hamachi, Soy-Ginger Dressing, Avocado*

Paisley Farm's Pork Belly, Red Barn Cider, Confit Shallots

Tai Snapper with Spaghetti Squash and Sesame Broth

Glazed Niman Short Rib with Jalapeño-Apple Purée and Rosemary Crumbs

Caramel Poached Pear with Praline and Ginger Ice Cream



EXECUTIVE CHEF
Jean-Georges Vongerichten

CHEF DE CUISINE
Matthew Harris

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.