

# cocktails

> unique seasonal recipes from Mixologist Frankie Thaheld

## Crutch : 11

sage infused Plymouth gin, Drysack sherry, lemon, orange peel

## Pisco Punch : 11

Alto Del Carmen pisco, pineapple juice, clove, sparkling wine

## Xolo : 14

grapefruit, agave syrup, Don Julio Anejo tequila, black salt rim

## The Gander : 12

Ketel One vodka, gooseberry

## The Tango : 13

Belvedere vodka, tangerine, mint, cocoa nib

## Winter Cup : 13

Pimm's No. 1, Carpano Antica vermouth, huckleberry, tangerine, biscotti rim

## French Sour : 14

green chartreuse, lemon, grapefruit, egg white, decaf espresso rim

## Pear Blossom : 12 Virgin : 5

jasmine tea infused Grey Goose vodka, pear, ginger, lemongrass

## Nueva Moda : 12 Virgin : 5

Michter's Rye whiskey, tamarind, orange

## Crye Baby : 13

red bell pepper-thyme infused Belvedere, goats cheese stuffed black olive



**Seasonal Signatures:** items we are especially excited about.

If it's something that you have not tried before, what are you waiting for?

## raw + cold

### Pacific Oysters : 14

cocktail sauce and mignonette

### Seared Beef Carpaccio : 15

roasted butternut squash-watercress salad, truffle aioli, levain crisp

### Japanese Hamachi : 12

radish, cucumber, sesame, lemon oil, soy gelee



### Local Halibut Tiradito : 13

spicy blood orange dressing, ginger gel, compressed fennel, sweet potato

### "Fish Tacos" : 15

hard to explain, just try it

## hot

### Meyer Lemon Ravioli : 13

fresh bay scallops, pea tendrils, chanterelles, tarragon



### Fennel Grilled Fresh Sardines : 12

roasted peppers, toasted garlic, clam bruschetta, lardo

### Farrotto : 14

mixed mushrooms, mushroom broth, pea tendrils, poached egg, parmesan reggiano

## seafood



### Petrale Sole : 30

ricotta gnocchi, chervil sauce, truffle vinaigrette, chanterelles

### Loch Duart Salmon : 30

Alaskan prawns, caramelized leeks, Jerusalem artichokes, black garlic aioli, pear, watercress

### Maine Lobster Seafood Stew : 42

toasted pasta, marcona almonds, orange aioli



### Mano De Leon Scallops : 30

cauliflower, endive, olives, lemon chutney

### Local Yellowtail : 28

carrot-miso puree, bok choy, blood orange butter

## sides

potato puree, roasted cauliflower, spinach with smoked garlic, Anson Mills soft polenta  
butternut risotto with feta salsa verde, Brussels sprouts and hazelnuts : 7

## salads



### Winter Fruits : 13

La Quercia prosciutto, chicories, ricotta-pomegranate crostini

### Date Salad : 12

arugula, goats cheese, walnuts, pomegranate vinaigrette



### Smoked and Grilled Local Octopus : 12

beet tzatziki, pickled fennel salad

### Romaine, Celery Heart and Fennel : 11

white bean-salsa verde, toasted bread crumbs, piquillo oil



### Chino Farms Carrots : 13

Indian spiced yogurt, crushed almonds, kumquat, cilantro, orange honey

## soups

### Chino Farms Minestrone : 11

a seasonal minestrone with condiments

### Fennel and Spinach Soup : 11

mussel-saffron cream, poached apple, fried mussels

## meat+poultry

> all our steaks can surf

### Prime Hanger Steak : 28 Tenderloin : 40

### Niman Ranch 21 day dry aged Strip Steak : 48

### Niman Ranch 28 day dry aged

### Cote de Boeuf for two : 90

potato puree, smoked garlic, spinach, onion-mustard jam, red wine sauce

### Braised Colorado Lamb Shank : 29

butternut squash risotto, sweet onion raisin relish, feta salsa verde



### Muscovy Duck Breast : 32

Chino Farms turnips, fennel, dates and almonds

### Roasted Organic Chicken : 26

Anson Mills soft polenta, garlic braised lacinato kale, grilled hon shimeji mushrooms, bacon and onion sauce



### Cider Glazed Niman Ranch Pork Chop : 29

Brussels sprouts, hazelnuts, cranberry-bacon relish, sweet potato puree