

MAIN COURSE

Fiery Sweet Chile & Honey-Grilled Mexican White Prawns

Jasmine Almond Rice Cakes, Red Onion, Yuzu-Basil Aioli & Frisée~44

Green Miso Sea Bass

Bok Choy, Scallions, Ramen Noodles, Truffle Essence, Lobster Miso & Citron Rouille~50

Grilled Maine Lobster Tails

Angel Hair Pasta, Spinach, Edamame & Creamy Garlic Chile Sauce~52

Tellicherry Rubbed Elk Tenderloin

Roasted Garlic Fork-Mashed Potatoes, Sugar Snap Peas, Applewood-Smoked Bacon & Creamy Brandied Mushroom Sauce~50

Oven-Roasted Pork Shank

Organic Farro Risotto, Sautéed Spinach, Cipollini Onions & Pork Demi~48

Pan-Seared Salmon

Yukon Gold Potato Gnocchi, Green Peas, Morel Mushrooms & Thyme Beurre Blanc~48

Prime Beef Ribeye

Shallot-Mushroom Duxelle, Scalloped Potatoes, Crispy Bacon, Green Onions, Aged Sharp Cheddar Cheese & Veal Demi~56

Grilled Center-Cut Beef Tenderloin

Sautéed Organic Chard with Bacon, Scalloped Potato Terrine & Au Poivre Sauce~58

New Mexico Four Corners Grilled Rack of Lamb

Fresh Pea Puree, Parmesan-Yellow Corn Polenta, Roasted Leeks & Merlot-Lamb Reduction~60
