



classic cuts / contemporary fare

Executive Chef *Vincent Terusa*

Spring 2023

\*eating raw or undercooked foods increases the risk of foodborne illness

\*not all ingredients are listed for every dish

## FIRST COURSE

### starters

#### FARMERS MARKET SOUP

inspired by local ingredients from local farms

#### ENGLISH PEA BISQUE

butter milk custard / carrot brunoise / onion petals ☒☑

#### SELANNE'S BLACK PEPPER AND THYME LOAF ☑

sundried tomato tapenade / chefs flight of seasonal butters

### raw / chilled

#### WAGYU BEEF TARTARE WESTHOLME RANCH AUS

fingerling chips / wild rocket / quail egg ☒

#### OYSTERS

mongers fresh catch / ice wine mignonette ☒

### sautéed / roasted

#### JD PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom ☒

#### PATAGONIAN PINK PRAWNS ARGENTINA

jean marc citronette / chili oil ☒

### greens

#### CAESAR

baby gem / crispy prosciutto / ciabatta / lemon onions / shaved yolk

#### JD SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette ☒☑

#### "WEDGE"

baby iceberg / baby tomato / bacon foam / point reyes blue ☒

#### PEA SHOOT AND PROSCIUTTO

spring onion / pinkerton avocado / warm fava beans / lemon ☒

## ENTRÉE COURSE

### steaks & chops

served with chef's truffle butter and bordelaise

#### FILET MIGNON 8oz CEDAR RIVER ☒

#### FILET MIGNON 12oz CEDAR RIVER ☒

#### RIBEYE 14oz CEDAR RIVER PRIME ☒

#### NEW YORK STRIP 12oz CEDAR RIVER PRIME ☒

#### 45 DAY DRY AGED BONE IN RIBEYE 18oz PRIME ☒

#### 40 DAY DRY AGED BONE IN STRIPLOIN PRIME ☒

#### THE CHEF'S CUT CHEF'S FEATURED PROTEIN

### wagyu

#### FLAT IRON 8oz MB6 DARLING DOWNS AUS ☒

#### FILET MIGNON 10oz MB6 WESTHOLME RANCH AUS ☒

#### SKIRT STEAK 12oz MB5 WESTHOLME RANCH AUS ☒

#### JD LORD STANLEY CUT 38oz DARLING DOWNS AUS ☒

lord stanley recommended for two guests

### poultry

#### MARY'S CHICKEN BREAST 8oz PETALUMA CA. ☒

leek puree / walnut crusted broccoli / cognac jus

### ocean fish

#### NORDIC BLU SALMON SKJERSTAD FJORD NORWAY

israeli cous cous / herb crema / chili crunch

#### HALIBUT ALASKA ☒

english pea coulis / lobster risotto / brandy nage

#### MAINE LOBSTER 2lb ATLANTIC

butter cracker stuffing / saffron beurre fondue

We procure our ingredients only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries which practice sustainability and pesticide free growing practices

## SIDES

### vegetables

#### CREAMED SPINACH

roasted garlic cream / parmesan / panko ☑

#### ROMANESCO

truffle pistachio gremolata / cauliflower foam ☒☑

#### YOUNG CARROTS

lavender honey / laura chenel goat cheese ☒☑

#### CHARRED PENCIL ASPARAGUS

sauce gribiche ☒☑

#### WILD MUSHROOMS

spring forage mix / madeira wine ☒☑

### potatoes / grains

#### YUKON GOLD MASHED POTATO

phoenician olive oil ☒☑

#### SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive ☒

#### RISOTTO

carnaroli / porcini powder / seasonal truffle oil ☒

#### JD SELANNE'S MAC AND CHEESE

chef's signature mornay sauce / brioche crumb ☑

### sauces / salts

#### BORDELAISE ☒

#### CLASSIC BÉARNAISE ☒

#### COGNAC PEPPERCORN ☒

#### POINT REYES BLUE CHEESE GRATIN ☒☑

#### ASSORTED FLAVORED SALTS ☒☑



gluten free



vegetarian

JD chef's signature dish