



classic cuts / contemporary fare

Executive Chef Vincent Terusa

Summer 2022

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

*not all ingredients are listed for every dish

FIRST COURSE

soups

FARMERS MARKET SOUP

inspired by local ingredients from local farms

CRAB AND CORN CHOWDER

maryland blue crab / iberico chorizo / micro basil ☒

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 / boquerones / spiced brioche

JD SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette ☒ ☑

"WEDGE"

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

SMOKED NECTARINE AND BURRATA

toasted pine nut, sourdough crumble, english cucumber ☑

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 CHEFS CUT CHEFS 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

STEELHEAD TROUT SKJERSTAD FJORD NORWAY

israeli cous cous / lemon verjus vinaigrette / sweet tomato

HALIBUT ALASKA ☒

english pea coulis / lemon risotto / pickled onion petals

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

BROCCOLINI

garlic chili oil / meyer lemon ☒ ☑

SWEET CORN

smoked paprika / basil essence ☒ ☑

MAUI ONION

confit / minus 8 vinegar / rosemary ☒ ☑

SUMMER SQUASH

wedding spice / heirloom tomato concasse ☒ ☑

WILD MUSHROOMS

summer 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 / 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 ☒ ☑

