



classic cuts / contemporary fare

Executive Chef *Vincent Terusa*

Fall 2023

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

*not all ingredients are listed for every dish

FIRST COURSE

starters

FARMER'S MARKET SOUP

inspired by local ingredients from local farms

JERUSALEM ARTICHOKE SOUP

bosc pear / sunchoke chips / sunflower seed / beurre noisette

SELANNE'S BLACK PEPPER & THYME LOAF

sundried tomato tapenade / chef's 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

ST PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom / black garlic

PATAGONIAN PINK PRAWNS ARGENTINA

jean marc citronette / chili oil

greens

CAESAR

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

ST SCARLETT BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette

"WEDGE"

baby iceberg / baby tomato / bacon foam / point Reyes blue

CHARRED ESCAROLE

bartlett pear / bacon vinaigrette / cannellini beans / halloumi

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

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

ST LORD STANLEY 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

BROCCOLINI

garlic chili oil / meyer lemon

MAUI ONION

confit / minus 8 vinegar / rosemary

YOUNG CARROTS

lavender honey / laura chenel goat cheese

CHARRED PENCIL ASPARAGUS

sauce gribiche

WILD MUSHROOMS

autumn forage mix / madeira wine

potatoes / grains

YUKON GOLD MASHED POTATOES

phoenician olive oil

SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive

RISOTTO

carnaroli / porcini powder / parmesan / truffle oil

ST 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

ST chef's signature dish