



classic cuts / contemporary fare

Executive Chef *Vincent Terusa*

Winter 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

BUTTERNUT SQUASH SOUP

duck confit / pepita puree / pickled apple ☒

SELANNE'S BLACK PEPPER AND 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

JD PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom ☒

PATAGONIAN PINK PRAWNS ARGENTINA

jean marc citronette / chili oil ☒

greens

CAESAR

baby gem / crispy prosciutto / boquerónes / spiced brioche

JD SCARLET BEET "RAVIOLI"

artisanal goat cheese / hazelnut / golden beet vinaigrette ☒ ☑

"WEDGE"

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

POACHED PEAR

pecan / honey goat cheese croquette / red plum / cider vinaigrette ☑

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

SALMON SKJERSTAD FJORD NORWAY

roasted mushroom brodo / farro / chanterelle

CHILEAN SEA BASS ANTARCTIC COD ☒

fennel fondant / stewed tomato / smoked bernaise

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 ☑

BUTTERNUT SQUASH

miso maple butter / toasted peanut / sage ☒ ☑

YOUNG CARROTS

lavender honey / laura chenel goat cheese ☒ ☑

BRUSSELS SPROUTS

pomegranate balsamic / pancetta ☒

WILD MUSHROOMS

winter 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