



classic cuts / contemporary fare

Executive Chef Vincent Terusa

Winter 2024

## FIRST COURSE

### starters

#### FARMER'S MARKET SOUP

inspired by local ingredients from local farms

#### JERUSALEM ARTICHOKE SOUP ☒

citrus gel / dill goat cheese / crispy garlic / sunchoke chips

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

sundried tomato tapenade / chef's flight of seasonal butters

### raw / chilled

#### WAGYU BEEF TARTARE WESTHOLME AUS

fingerling chips / wild rocket / quail egg ☒

#### OYSTERS

mongers fresh catch / ice wine mignonette ☒

### sautéed / roasted

#### JD PACIFIC DIVER SCALLOPS

cauliflower / pickled shimeji mushroom / black garlic ☒

#### PATAGONIAN PINK PRAWNS ARGENTINA

jean marc citronette / chili oil ☒

#### LOBSTER TORTELLONI

squid ink / confit fennel / shellfish brodo

### 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 ☒

#### SHAVED BRUSSELS SPROUTS SALAD

crispy quinoa / pancetta / manchego / mustard 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 ☒

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

### wagyu

#### FLAT IRON 8oz MB 6-7 CARRARA FARMS AUS ☒

#### FILET MIGNON 10oz MB 6-7 WESTHOLME AUS ☒

#### SKIRT STEAK 12oz MB 6-7 WESTHOLME AUS ☒

#### JD LORD STANLEY 38oz MB 6-7 CARRARA FARMS AUS ☒

lord stanley recommended for two guests

### poultry

#### HALF MARY'S CHICKEN PETALUMA CA.

yellow polenta / marinated olive / sauce chasseur ☒

### ocean fish

#### ORA KING SALMON GLORY BAY NZ

charred leek relish / beluga lentils / carrot coulis ☒

#### CHILEAN SEABASS ANTARCTIC

potato fondant / leek hearts / beurre blanc

#### 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



vegetarian

JD chef's signature dish

## SIDES

### vegetables

#### BROCCOLI GRATIN

tillamook cheddar bechamel / bacon / panko

#### GREEN BEANS "ALMONDINE" ☒ 🍷

sundried tomato / sliced almond / lemon pepper

#### RAINBOW CARROTS

harissa / maple syrup / pistachio crumb ☒ 🍷

#### CREAMED SPINACH

garlic cream / panko parmesan crumb 🍷

#### WILD MUSHROOMS

winter forage mix / madeira wine ☒ 🍷

### potatoes / grains

#### YUKON GOLD MASHED POTATOES

phoenician olive oil ☒ 🍷

#### MAINE LOBSTER MASHED POTATOES

lobster velouté / english peas / chive

#### SALT BAKED POTATO

whipped butter / crème fraiche foam / bacon / chive ☒

#### PARMESAN TRUFFLE RISOTTO

arborio / porcini powder / black truffle ☒

#### 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 ☒ 🍷

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

\*not all ingredients are listed for every dish