



classic cuts / contemporary fare

Executive Chef Vincent Terusa

Spring 2025

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

\*not all ingredients are listed for every dish

## FIRST COURSE

### starters

**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

**CARROT AND SUNDRIED TOMATO RAVIOLI** 🍃  
english peas / parmesan soubise / petite pea greens

### 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 ☒

### greens

**CAESAR SALAD**  
baby gem / crispy prosciutto / ciabatta / lemon onions / shaved yolk

**JD SCARLET BEET "RAVIOLI"**  
artisanal goat cheese / hazelnut / golden beet vinaigrette ☒ 🍃

**"WEDGE" SALAD**  
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 ☒

**ALASKAN HALIBUT** ALASKA  
potato fondant / leek hearts / beurre blanc ☒

**SELANNE'S LOBSTER EXPERIENCE 2lb** ATLANTIC  
choice of three preparations of fresh Maine Lobster

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

**BROCCOLINI**  
meyer lemon / garlic chili oil / chili threads ☒ 🍃

**GREEN BEANS "ALMONDINE"** ☒ 🍃  
sundried tomato / sliced almond / lemon pepper

**YOUNG CARROTS** ☒ 🍃  
lavender honey / laura chenel goat cheese ☒ 🍃

### WILD MUSHROOMS

spring forage mix / madeira wine ☒ 🍃

### potatoes / grains

**YUKON GOLD MASHED POTATOES**  
phoenician olive oil ☒ 🍃

### 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 🍃

### TRUFFLE FRIES

parmesan cheese / hatch chili ketchup 🍃

### sauces / salts

**BORDELAISE** ☒  
**CLASSIC BÉARNAISE** ☒  
**COGNAC PEPPERCORN** ☒  
**POINT REYES BLUE CHEESE GRATIN** ☒ 🍃  
**ASSORTED FLAVORED SALTS** ☒ 🍃