

## APPETIZERS

LABELLE FARMS **FOIE GRAS** 18  
*Palisades Peach, Shallot Jam & Balsamic Figs*

KUROBUTA **PORK BELLY** 13  
*Apple Cider, Tamarind, Diakon Sprouts*

HAWAIIAN **HAMACHI CRUDO** 15  
*Candy Cane Beets, Avocado, Black Truffle Oil*

MEXICAN WHITE **PRAWNS** 14  
*Fresh Corn Polenta & Yellow Tomato Water*

ISLAND CREEK **OYSTER CREAM** 16  
*Lychee, Horseradish, Ossetia Caviar*



## SOUP AND SALADS

OLATHE **CORN AND LEMON GRASS BISQUE** 13  
*Olive Oil Poached Tomato*

JUMBO LUMP **CRABMEAT** 14  
*Coriander Salt, Mache, Yuzu*

GRAPEFRUIT AND **JICAMA** 12  
*Candied Pecans, Red Cabbage, Thai Chile Lime*



## ENTREES

DAY BOAT DIVER **SEA SCALLOPS** 38  
*Olives, Cantaloupe, Blue Cheese*

BELLA COOLA INLET KING **SALMON** 32  
*Cucumber Raita, Tat Soi, Meyer Lemon Nectar*

PACIFIC **SABLEFISH FILLET & SHRIMP** 34  
*Kabayaki Glaze, Shiitake Mushrooms, Broccolini, White Miso Broth*

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DUO OF **BEEF TENDERLOIN AND SHORT RIB** 41  
*Black Truffle, Butternut Squash, Green Sambal*

ROCKY MOUNTAIN **ELK TENDERLOIN** 38  
*Achote, Wild Mushrooms, Red Cabbage*

ROSEN COLORADO **LAMB LOIN** 39  
*Olive Gremolata, Japanese Eggplant, Fresno Pepper*



## ACCOMPANIMENTS

SUMMER **ASPARAGUS WITH GOAT CHEESE** 9  
*Almonds & Roasted Red Onion Vinaigrette*

BALSAMIC PORTOBELLO **MUSHROOMS** 9  
*Piquillo Peppers & Basil*

MASHED IDAHO **POTATOES** 8  
*Roasted Garlic*

SWEET **CORN CAKES** 8  
*Mango Salsa & Sour Cream*