

frais

red beet \$14

asian pear, carrot, green mustard vinaigrette,
black lava salt

salmon sashimi* \$18

new zealand ora king salmon, pickled wasabi,
soy balsamic

"california roll" \$16

lump crab, avocado, togarashi, yuzu vinaigrette

beef tataki* \$19

creekstone farms strip loin, pickled wasabi,
micro salad

beef tartare* \$23

creekstone farms- filet mignon, red onion, chive,
caper, grated yolk, baked lays

frit

local & seasonal fish

mp

whole fish, tableside filet
(allow 20 mins for preparation)
lemongrass chimichurri, grilled citrus

izakaya

octopus \$23

garbanzo, crushed tomato, japanese green curry

lobster uni-alfredo* \$27

butter poached lobster, bucatini al dente,
parmesan crust, domestic caviar

ora king salmon* \$56

10oz farm raised new zealand ora king salmon,
sesame, soba noodle, soy beurre noisette

seared foie gras* \$24

sauterne-sautéed raisins, toasted brioche, cashews

chicken kebab \$18

watermelon radish, sesame seeds

roisserie

quail* \$26

aged balsamic, chives

poularde teriyaki \$72

whole french fattened chicken
(please allow 30 mins for preparation)
sérêvène steak sauce, sesame

porchetta* \$79

kurobuta pork, sérêvène sauce trio, hawaiian rolls
(please allow 30 mins for preparation)

krispy fried quail lollipops \$18

gochujang marinade, kiwi carpaccio, togarashi aioli

red wine braised beef cheek \$34

coconut curry, potato mille-feuille,
pickled watermelon radish

skirt steak* \$64

10oz, creekstone farms, turmeric yogurt marinade,
scallion & lemongrass chimichurri

les racines

crispy spuds \$11

wasabi ranch

asparagus au gratin* \$14

prosciutto san danielle, aged white cheddar

roasted carrots \$12

wildflower honey, roasted tomato piperade

hen of the woods \$13

wild foraged maitake mushroom,
soy beurre noisette

spicy eggplant \$12

toasted cashew, red wine miso glaze,
wasabi ranch

sucrées

adulting popsicle \$13

dragon fruit lemonade

or

pineapple jalapeno

creamsicle \$15

1792 small batch bourbon, martell blue cognac,
grand marnier, vanilla, maple syrup,
heavy cream

ferrero rocher \$15

glenlivet 12 yr, frangelico, godiva white
chocolate, heavy cream, maple syrup

Executive Chef Pawan Piniseti

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."