

This Evening's Fare:

APPETIZERS

PAN SEARED RABBIT SADDLE

Acorn Squash Gratin, Crispy Sage and Bliss Maple Syrup

"SOUP AND SANDWICH"

French Onion Soup and Comte Gruyere Grilled Cheese

SOUS VIDE LOBSTER TAIL

White Truffle Risotto and Lemon Verbena Foam

STARTERS

OVEN ROASTED QUAIL

Stone Ground Oats, Pearl Onions, Bacon Lardons and Thyme Oil

SNAKE RIVER FARMS PORK BELLY

Crispy Sweet Potato Ravioli, Apple Chutney and Rosemary Essence

BRAISED DUCK CREPE

Celery Root Puree, Micro Green Salad and Braising Liquid Reduction

ENTREES

DUO OF BEEF

Tea Smoked Beef Cheeks, Cauliflower Puree, Asparagus Tips and Powdered Hollandaise
Pan Seared Filet, Parmesan Potato Skins, Bordelaise and Beef Foam

PAN ROASTED SEASONAL FISH

Soubise, Baby Carrot Trio and Sauce Homard

THE CHEF'S DAILY CHOICE

CHEESE

DESSERTS

PECAN BREAD PUDDING

Currant Puree and Brown Butter Ice Cream

APPLE NAPOLEON

Caramelized Apple Compote, Brown Sugar Calvados Ice Cream and Whipped Yogurt

EL REY CHOCOLATE TORCHON

Roasted Hazelnut, Grey Sea Salt and Smoked Blueberry Ice Cream

EIGHTY-FIVE DOLLARS
FORTY DOLLARS WINE PAIRING
GRATUITY ADDED TO PARTIES OF SIX OR MORE

EXECUTIVE CHEF: RYAN SWARTHOUT
SOUS CHEF: WILL TORRES
TOURNANT CHEF: CHRIS NEW