

# THE GRILL

## CHARCUTERIE

Soprasetta	10
Coppa	10
Paleta Serrano Eighteen Months	11
Saucisson Sec	12
Rosette de Lyon	14
Jambon Serrano Eighteen Months	16
Prosciutto Di Parma Eighteen Months	18
Bresaola	18
Paleta Iberico de Bellota Thirty Six Months	24
Jambon Iberico de Bellota Thirty Six Months	35
Manchego El Trigal	12

Serves with Toasted Focaccia, Home Made Pickles and Grain Mustard

## SMALL

Fried Potatoes with Spicy Tomato Sauce and Garlic Aioli	8
Salad of Mixed Lettuce, Shoots and Herbs, Fine Herbs and Balsamic Vinaigrette	10
Roasted Beets, Fresh Goat Cheese, Candied Pecans and Mash Salad	10
Escabèche of Sardines, Tomato Sorbet, Black Olives and Basil Oil	12
Olympia Oysters, Cucumber Caviar, Green Apple and Tarragon	12
Serrano Ham, Chicken and Sage Croquetas and Onion Jam	12
Red Wine Braised Onions, Bone Marrow and Porcini Custard and Smoked Bacon	12
Prince Edward Island Mussels Escabèche, Tomato Foam and Basil Jelly	14
Piquillo Peppers, Fresh Crab Meat, Crème Fraîche and Lime	15
Crisp Oyster Beignets, Cauliflower Cream and Caviar	15
Foie Gras Mi-Cuit , Spiced Quince and Crisp Ginger Bread	18

## MEDIUM

Velouté of Sunchoke, Shaved Black Truffle and Parsley Oil	10
Pumpkin Soup, Sautéed Porcini, Gruyère Croûtons, Marjoram	12
Honey and Vinegar Soused Egg plants, Sautéed Calamari and Toasted Pine Nuts	14
Florida Shrimp Sautéed with Garlic and Chili	14
Scrambled Eggs with Asparagus, Sea Urchin, Quail Egg and Maldon Salt	16
Lobster and Tarragon Tortellini, Lettuce Hearts, Young Asparagus Lobster Emulsion	18
Seared Scallops, Young Leeks, Iberico Ham, Roasted Hazelnuts and Parmesan	14
Seared Tuna Belly, Sweet Shallot Purée, Grilled Onions Black Currant Eucalyptus Vinaigrette and Smoked Salt	20
Jumbo Florida Stone Crab Claws, Tomato, Chili and Horseradish Mayonnaise	Per lb
Warm Chicken Liver and Foie Gras Pâté, Toasted Brioche and Apple Jam	18
Roast Chicken Raviolis, Lemongrass Broth and Lime Cream	14
Artichokes à la Barigoule, Shaved Parmesan, Prosciutto Di Parma and Arugula	12
Confit Foie Gras, Vegetables à La Grecque	20
Seared Foie Gras with Rhubarb and Hibiscus and Rhubarb Sorbet	22
The Caviar Menu, By Petrossian See Menu	

## LARGE

Serrano Ham Consommé Tagliatelle, Slow Poached Hen Egg Smoked Bacon Velouté	18
Spinach and Parmesan Ravioli filled with Poached Egg White Truffle and Rosemary Jus	20
12 Hour Braised Brisket, Roasted Bone Marrow, Red Onions Salad Toast Sour Dough	22
Fricassée of Poached Chicken, Morels, Gnocchi and Asparagus	22
Roasted Piece of Colorado Lamb Leg, Smoked Pimentos, Confit Fennel Roasted Garlic, Tomato Jam	22
Cassoulet of Salted Cod, Braised Pork Belly, Baby Squid, Chorizo and Chickpeas	22
Crisp Confit Duck Leg with Cherries, Caramelized Pumpkin Szechuan Pepper	24
Cod with Clams, Garlic Parsley and Olive Oil	28
Roasted Wild Striped Bass Chops, Caramelized Shallots, Sauce Vierge	28
Twice Baked Yukon Gold Potato with White Alba Truffles	30
Ballotine of Oxtail Braised in Red Wine, Young Carrots, Parsnip Purée	32
Galician Style Lobster Stew with Potatoes, Sweet Peppers and Olive Oil	50
White Truffle Risotto, Fricassée of Wild Mushroom with Black Truffle	50
1 ½ lb Whole Florida Yellow Tail Snapper Baked in Salt, Sauce Bouillabaisse	55

### STEAKS

Prime Creek Stone all Natural Corn Fed 28 Day Dry Aged 8 ounces New York Strip	57
8 ounces Tenderloin	62
Painted Hills Farm all Natural Grass Fed 28 Day Dry Aged 8 ounces New York Strip	62
8 ounces Tenderloin	65

INCLUDES ONE SAUCE AND ONE SIDE

#### **THE SAUCES**

Argentinean Chimichurri  
Béarnaise  
Au Poivre  
Cabernet Sauvignon

#### **THE SIDES**

Sautéed Spinach  
Fava Beans with Bacon  
Wild Mushroom Fricassee  
Buttered Haricot Vert  
Yukon Gold Potato Puree  
Duck Fat Fries with Truffle Salt

EXECUTIVE CHEF JONATHAN WRIGHT  
SOUS CHEF MATTHEW FASEKAS  
PASTRY CHEF NOAH FRENCH

A service charge of 20% will be added to all checks

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness, especially if you have a medical condition