

The Grill Menu Prix Fixe

Appetizers

CHICKEN LIVER AND FOIE GRAS PÂTÉ
Spiced Apple Jelly, Toasted Brioche

CARAMELIZED ONION TART
Seared Tuna Belly, Smoked Shallot Cream

PUMPKIN SOUP WITH PORCINI RAVIOLI
Black Truffle Crème Fraîche

THE GRILL WEDGE SALAD
Crispy Bacon and Point Reyes Blue Cheese

ROASTED BEETS AND MASH SALAD
Fresh Goat Cheese and Toasted Walnuts

FRICASSÉE OF WILD MUSHROOMS SCENTED WITH MARJORAM
Slow Poached Organic Hen Egg

NEW ORLEANS STYLE JUMBO LUMP CRAB CAKE
Tomato Chutney, Rémoulade Sauce

Entrees

CERTIFIED HEREFORD ALL NATURAL TENDERLOIN
Horseradish Potato Purée, Roasted Root Vegetables
Red Wine Sauce

ROASTED RIB EYE CAP
Braised Turnips, Balsamic Red Wine Onions
Yukon Gold Potato Purée

CHICKEN AND LOBSTER POT PIE
Garden Vegetables, Tarragon, Truffle Cream Sauce

BEEF BOURGUIGNON
All Natural Short Braised in Red Wine
Smoked Bacon, Mushrooms and Shallots

ALASKAN HALIBUT
Braised Cabbage, Creamed Butter Beans
Chorizo Oil

Dessert

PISTACHIO POT DE CRÈME
Cherries and Chocolate Nougatine

CLASSIC APPLE TARTE TATIN
Calvados Crème Fraîche

WARM D'AGEN PRUNES
with Armagnac Parfait

MADAGASCAN VANILLA CRÈME BRÛLÉE
Roasted Rhubarb

CHOCOLATE TART
Roasted Almond Sorbet

55 per person

Executive Chef Jonathan Wright
Sous Chef Anthony Velazquez
Pastry Chef Noah French

A SERVICE CHARGE OF 18% 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.