March 2015

Chef's Tasting Menu: 95 With Sommelier's Pairings: 170

Appetizers*

15

Pan Roasted Foie Gras
Caramelized Onion Bread Pudding, Roasted Apples, Bacon
$9 Supplement
...with 2003 Royal Tokaji "Essencia" ~ $30 supplement

Beef Tartare
Grilled Baguette, Soft-Cooked Egg, Mustard Aioli, Pearl Onions

Burgundian Escargot
Puff Pastry, Roasted Champignons, Garlic, Brie Fondue

Wild Mushroom Bisque
Truffled Chicken Liver Mousse, Red Onion Jam, Brioche Crouton

Veal Sweetbreads
Parsnip Purée, Garlic Spinach, Baby Carrots

Spanish Octopus
White Beans, Rapini, Salsa Verde

Burrata Ravioli
Beurre Noisette, Sage, Pine Nuts

Macaroni & Cheese
Poached Maine Lobster & Mascarpone Enriched Elbow Pasta
$6 Supplement

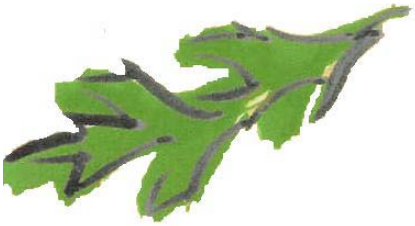
Salads

11

Baby Lettuces
Asian Pear, Cana de Cabra, Roasted Pearl Onions, Hazelnuts

Endive Caesar
Garlic Crouton, White Anchovy, Parmigiano-Reggiano

Arugula
Ruby Red Grapefruit, Pomegranate, Radish, Fromage Blanc



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Main Courses

Fish
37

Shrimp & Grits
Prawns en Croûte, Cauliflower Grits, Bacon Vinaigrette

Poached Chilean Sea Bass
Barigoule, Beluga Lentils, Braised & Crispy Artichokes, Creamy Sauce Vierge

Roasted Salmon Teriyaki
Tempura King Crab & Shishito Peppers, Ginger-Garlic Braised Cabbage, Spicy Lemongrass Broth

Monkfish Paella
Sofrito Risotto, Scallops, Clams, Mussels, Chorizo

Meat*
39

Duo of Beef
Braised Short Rib, New York Strip, Pommes Macaire, Creamed Spinach

Veal Tenderloin
Potato-Veal Carré, Grilled Arugula, Truffled Demi-Glace

Magret Duck Breast
Confit Beignet, Black Trumpet Purée, Butter-Braised Baby Leeks

Tasting of Colorado Lamb
Roasted Lamb Loin, Shank en Crepinette, Goat Cheese-Parsnip Mousseline, Brussels Sprouts
$5 Supplement

Vegetable Entrée 28

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Chef-Proprietor Frank Bonanno
Executive Chef Ty Leon

*Consuming raw or under-cooked meats can be hazardous to your health, consuming over-cooked meats may diminish deliciousness
Item(s) may contain raw or undercooked ingredients

{ bonanno concepts }