

Dinner

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Potato Croquette,
Chive, Crème Fraîche

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Starters

St

Steak Tartare* 32 *gf*
Black Truffle, Yolk, Tallow Chips

Jonah Crab Salad* 41 *gf, n*
Pistachio, Ginger, Basil

Poached Shrimp 38 *gf*
Sauce Louis

Seared Tuna* 37 *gf*
Artichoke Barigoule, Truffle

Seared Foie Gras* 38
French Toast, Strawberry, Miso, Espresso

Half Shell Oysters* 36 *gf*
Mignonette, Cocktail Sauce

Carrot Velouté* 28 *gf*
Smoked Trout Roe, Watermelon Radish, Crème Fraîche

Salads

Sa

Heirloom Tomatoes 26 *gf*
Ricotta, Aleppo Pepper, Olive

Grilled Gem Lettuce 22 *gf*
Jasper Hills Bayley Hazen, Crème Fraîche,
Herbs

Local Melons 28
Iberico Ham, Rye

Garden Kale Salad* 25
Warm Bacon Vinaigrette, Poached Egg

Pasta & Rice

Pa

Brillat Savarin & Truffle Pasta 36
Sourdough Casarecce, Chives

Rigatoni & Meatballs 34
Veal, Beef, Pork, Tomato

Mushroom Agnolotti 31
Forest Mushroom Broth

Risotto 34 *gf*
Chantrelles, Bacon Lardon, Fine Herbs

Vegetables

Ve

Ratatouille 38
Parmigiano, Basil, Squash
Blossom

Heirloom Beans 38 *gf*
Fremont, Escarole, Parmigiano

Executive Chef: Keith Theodore | Chef de Cuisine: Colin Loomis | Pastry Chef: Barbara Marcos

For your convenience, 22% service charge is added to parties of 6 or more

Please inform your server of any dietary restrictions.

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

Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

***gf** : gluten free | **n** : contains nuts*

Mains

Ma

Mero Bass* 70 *gf*
Radish, Trout Roe, Chive
Génot-Boulangier Clos du Cromin Meursault '20 +40/60

Rack of Lamb* 83 *gf*
Cherry Tomato, Eggplant, Lamb Jus
La Rioja Alta S.A. Rioja Gran Reserva 890 '10 +54/90

Lobster 72 *gf*
Consommé, Rouille, Petite Vegetables
Château Simone Palette Rosé '24 +29/48

Branzino* 70 *gf*
Sauce Vierge, Local Greens, Kohlrabi
Albert Boxler Alsace Grand Cru Riesling '21 +30/55

Dry Aged Rohan Duck* 71 *gf*
Leg Confit, Duck Jus
Domaine G. Roumier 1er Cru Close de La Bussière '20 +75/125

Golden Chicken 68
Foie, Truffles, Chicken Jus
Krug Grande Cuvée 172ème édition Champagne MV +42/69

Cross Creek Wagyu 5/8oz* 65/85 *gf*
Sauce au Poivre Vert
La Jota Howell Mountain Cabernet Sauvignon '19 +27/45

The Nell Wellington* 80
Short Rib, Porcini, Foie
Bernard Levet La Chavaroche Côte-Rôtie '20 +30/50

Fine & Rare Pairings Available By 3oz/5oz Pours

Sides

Si

Young Carrots 14 *n gf*
Marcona Almonds, Verbena

Olathe Corn 14 *gf*
Shishito, Farmer's Cheese

Sautéed Foraged Mushrooms 14 *gf*
Fiddlehead Ferns, Fromage Blanc

Local Broccoli 14 *gf*
Snow Bale Espuma, Sauce Mimosa

Marrow Whipped Potatoes 14 *gf*

Dessert

De

Choux Puff 19 *n*
Dark Chocolate, Hazelnut
Niepoort 20 Year Tawny Port +25

Baked Alaska 19 *n*
Cherry, Pistachio, Meringue
Inniskillin Riesling Icewine '21 +40

Crème Brûlée 18 *gf*
Caramel, Palisade Peaches, Earl Grey
Domaine des Baumard Quarts de Chaume '08 +25

Strawberry 17
Yogurt, Balsamic, Mint
Château Rieussec Sauternes '19 +40

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Ro	Rotating Fine & Rare Wines By the Glass	3oz/5oz
	Domaine Génot-Boulanger Chardonnay <i>Clos du Cromin Meursault</i> Burgundy, France '20	40/60
	Albert Boxler Riesling <i>Grand Cru Sommerberg Dudenstein</i> Alsace, France '21	30/50
	Château Simone Provençal Blend <i>Palette Rosé</i> Provence, France '24	29/48
	Domaine G. Roumier Pinot Noir <i>1er Cru Clos de la Bussière</i> Morey-Saint-Denis, France '20	40/60
	Witness Wines Pinot Noir <i>Reverie</i> Willamette Valley, Oregon '22	30/50
	La Rioja Alta S.A. Tempranillo <i>Gran Reserva 890</i> Rioja, Spain '10	27/45
	Bernard Levet Syrah <i>La Chavaroche</i> Côte-Rôtie, France '20	30/50
	La Jota Cabernet Sauvignon <i>Howell Mountain</i> Napa Valley, California '19	27/45

Sp	Sparkling	5oz/8oz
	Bisot <i>Jeio Brut Prosecco</i> Veneto, Italy NV	16/25
	Raventós i Blanc <i>de Nit Brut Rosé</i> Conca del Riu Anoia, Spain '23	19/30
	Gusbourne <i>Blanc de Blancs</i> Kent, England '19	35/56
	A. Lamblot <i>Intuition Nature</i> Champagne, France NV	38/60
	Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	45/70
	Krug Grande Cuvée <i>172ème édition</i> Champagne, France MV	69/110

Wh	White/Rosé	5oz/8oz
	Karthäuserhof Riesling <i>Bruno Feinherb</i> Mosel, Germany '23	16/25
	Bailly-Reverdy Sauvignon Blanc <i>Frank & Aurélien Sancerre</i> Loire Valley, France '25	23/36
	Veyder-Malberg Grüner-Veltliner <i>Liebedich</i> Wachau, Austria '24	20/32
	Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '25	19/30
	Raul Pérez Godello <i>Ultreia</i> Bierzo, Spain '23	19/30
	Haynes Vineyard Chardonnay <i>Forgeron</i> Napa Valley, California '20	29/46
	Henri Prudhon Chardonnay <i>1er Cru Sur Gamay</i> St.-Aubin, Burgundy '23	33/52
	Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '25	18/28

Re	Red	5oz/8oz
	Jean Foillard Gamay <i>Beaujolais-Villages</i> Beaujolais, France '23	19/30
	Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '23	30/48
	Evesham Wood Pinot Noir Willamette Valley, Oregon '24	20/32
	Tregole Sangiovese <i>Chianti Classico</i> Tuscany, Italy '24	19/30
	Hermanos Peciña Tempranillo <i>Reserva</i> Rioja, Spain '17	19/30
	Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '18	29/46
	Château Ducru-Beaucaillou Bordeaux Blend <i>Petit Ducru St.-Julien</i> Bordeaux, France '21	30/48

Cocktails

Co

Fresh Cut
In Bloom
Gentiana Petals
Head of Shop
Walk In The Park
Smuggler's Beach
Salvatore's Cellar
Currant Weather

Dill Vodka, Ginger, Lemon, Egg White 28
Ramazzotti Rosato, Soda Water, Prosecco 26
Gin, Suze, Honey, Prosecco, Egg White 30
Serrano Blanco Tequila, Watermelon, Lime, Ras el Hanout 30
Strawberry Bourbon, Lemon, Strawberry Cheong 32
Rum, Creme de Banana, Tepache, Coconut, Nutmeg 32
Bourbon, Amaro Averna, Sweet Vermouth 30
Mezcal, Creme de Cassis, Lime, Ginger Beer 28

Zero Proof

Ze

Twilight Bloom
Gazoz

Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic 20
Raspberry Hibiscus, Lavender, Sparkling Water 16

Alcohol Free

Al

Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz Riesling
Leitz Pinot Noir

'Athletic Lite' Lager, Stratford, Ct 10
'Run Wild' IPA, Stratford, Ct 10
Noughty NA Sparkling Chardonnay, Spain 15
Eins Zwei Zero NA 11
Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft
Lager Peroni, Italy 12
IPA Oskar Blues 'Hazy Blues' Colorado 12
Mexican Lager Modelo, Mexico 12
Tangerine Blonde Telluride, Colorado 12

Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, Colorado 10

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, Colorado 14