House Made Charcuterie  Selection of Cured Salami, Whole Muscles, and Spreads  $28
Wagyu Bresaola Aged for 6 months $18
Culatello Aged for 16 months $18
Oysters on the Half Shell Mignonette, Lemon $3.50 each
Tasmanian Trout Pickled Basil Flowers, Trout Roe, Serrano Chili $20
Market Salad Radish, Carrots, Fennel, Pistachio Vinaigrette $14
Steak Tartare Cured Egg Yolk, Shiso, Bone Marrow $18

A Taste of Gwen
5 Courses
$85

Short Rib Ravioli Summer Squash, Soffritto, Red Pepper Pomodoro $34
Kurobuta Pork Chop Thai Black Mustard, Vine Tomatoes $38
Reed Anderson Lamb Porterhouse Aged 14 days $65
Grilled Diver Scallops Huitlacoche, Chanterelles, Corn $32
Black Cod Charred Cucumber, Yogurt, Sea Beans $32
New York Strip Creekstone, 16oz $65
Hanger Steak Creekstone, 8oz $45
30 Day Bone-In Ribeye Creekstone, 34oz $135
80 Day Bone-In Ribeye Creekstone, 36oz $240
Shortloin Cut Barley and Rye Finished $MP

Duck Fat Potatoes Thyme, and Rosemary; served with Tarragon Vinegar $14
Creamed Corn Black Pepper, Olive Oil $14
Romano Beans Chimichurri, Croutons $14
Ratatouille Sungold Tomatoes, Opal Basil $14

4% service fee added to all checks to help provide healthcare to our staff