



## AMERICAN "DIM SUM" MENU \$55

### "DIM SUM" TROLLEY

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| PRIME BEEF TARTARE<br>CLASSIC PREPARATION                                       | BIGEYE TUNA SASHIMI<br>uni, crackling crumbs & soy-pique vinaigrette |
| MIXED GREENS SALAD<br>CAESAR SALAD  | KUMAMOTO OYSTERS<br>pineapple-vanilla mignonette & tabasco pearls    |
| MISSION FIG & PROSCIUTTO SALAD<br>isabella cheese, muscat vinaigrette & arugula | WILD SALMON TACOS<br>sun dried tomato crème fraîche                  |
| STUFFED GREEN OLIVES<br>white anchovies & piquillo peppers                      | CHICKEN LIVER PARFAIT<br>LAUGHING BIRD SHRIMP CEVICHE                |
| TOMATO & FENNEL SOUP<br>crème fraîche, caviar & parmesan crisp                  | TOMATO & FENNEL SOUP<br>crème fraîche, caviar & parmesan crisp       |

### ORDERED "DIM SUM" (1 PER PERSON)

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| PAN SEARED DAY BOAT SCALLOPS<br>'catalan' style quail yolk ravioli & chorizo emulsion                                 |
| CRISPY BERKSHIRE PORK BELLY<br>chestnut-uni "chowder" & honey crisp apple   |
| LOBSTER & SWEET CORN BISQUE<br>wild mushrooms   |
| "GRAINS OF PARADISE" CRUSTED KOBE BEEF CARPACCIO (\$8 SUPP)<br>pickled honshimeji, tempura rock shrimp & ahi amarillo |
| "SHRIMP & GRITS" SPOT PRAWNS<br>jack cheese grits, huckleberry & ham hock jus   |
| CORN & BURGUNDY TRUFFLE SOUFFLE (\$10 SUPP)<br>taleggio anglaise  |
| WHITE TRUFFLE RISOTTO (\$35 SUPP)   |
| FOIE GRAS "PB & J" (\$5 SUPP)<br>toasted brioche, macadamia nut butter & concord grape                                |

\*a la carte pricing available\*

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|-----------------------|-------------|
| WHITE TRUFFLES        | \$45        |
| URUGUAY OSETRA CAVIAR | \$140/OUNCE |

CHEF'S CHOICE \$95 PER PERSON  
WITH WINE PAIRINGS \$125 PER PERSON



## ENTRÉES

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BAGEL CRUSTED SCOTTISH SALMON \$32  
kabocha squash "risotto", sage & brown butter emulsion

WHOLE ROASTED BRANZINO \$32  
stewed baby zucchini, piquillo peppers & taggiasche olive

HOT & SOUR DAYBOAT SCALLOPS \$32  
pancetta wrap, roasted figs & salsify

DOVER SOLE \$48 (SUPP \$15)  
white asparagus, chanterelles & sorrel

LOBSTER & SWEETBREAD POT PIE \$36  
PORCINI CUSTARD, SWEET PEAS & PETITE CARROTS

CRISP ORGANIC CHICKEN \$30  
confit thigh-chicken jus ravioli & roasted root vegetables

BRAISED SHORT RIB \$35  
sheep's milk ricotta gnocchi, collard greens & wild mushrooms

ASH CURED VENISON \$38  
cauliflower purée, crayfish, chestnut spätzle & huckleberry jus

BACON WRAPPED MUSCOVY DUCK \$36  
bibb lettuce, comte polenta, pomegranate & pear

## SIDES

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(all sides \$8, SELECTION OF 3 FOR \$18)

CAULIFLOWER BRULEE

YOUNG VEGETABLES

SAUTÉED WILD MUSHROOMS

OLD BAY "STEAK" FRIES

FONTINA POLENTA  
with wild mushroom jus

POTATO PURÉE & BASIL OIL

TOMATO GRATIN  
basil & smoked mozzarella

TRUFFLED "TATER TOTS"  
PEACH KETCHUP

CREAMED SPINACH  
FENNEL & LEEK

## PRIME MEAT

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28-DAY CREEKSTONE PRIME DRY AGED RIBEYE \$40 (SUPP \$15)

30-DAY CREEKSTONE AGED PRIME NEW YORK STRIP \$42 (SUPP \$15)

### SAUCES (choice of)

SAUCE AU POIVRE MISO-BERNAISE

SEA URCHIN HOTEL BUTTER

EXECUTIVE CHEF ERIC HARA

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE