Appetizers

Petrossian Caviars

American Alverta President White Sturgeon $235 per 30 grams
American Royal White Sturgeon $175 per 30 grams
American Hackleback Caviar $75 per 30 grams
Tasting of our Caviars $475 per 90 grams

Heirloom Tomato Salad, *Artichoke, Feta Cheese, Picholine Green Olive, Walnut Vinaigrette*

House-Smoked Atlantic Salmon Carpaccio, *Caviar, Pineapple Confit, Crisp Capers, Horseradish Cream, Red Pepper Coulis*

Ahi Tuna Tartar, *Quail Egg, Brioche Toast, Micro Cilantro, Chipotle Aioli*

Cream of Jerusalem Artichoke Soup, *Seared Diver Scallop, Truffle*

Dominion Farm's Crisp Pork Belly, *Wild Mushrooms, Swiss Chard, Five Spice Sauce*

Sautéed Organic Escargot, *Black Trumpet Mushrooms, Garlic, Shallot Burgundy Sauce*

Jumbo Lump Crab Cake, *Lemon Grass Lobster Sauce, Tomato Jam, Mango, Curry*

Hudson Valley Foie Gras, *Pecan Crust, Banana Bread Toast, Quince Jam, Cranberry Reduction, Mint Oil ($10 additional)*

Lemon-Butter Poached Maine Lobster, *Sautéed Ramps, Yukon Gold Potato, Slow-Roasted Tomato Confit ($10 additional)*

Main Courses

Columbia River King Salmon, *Parmesan Crust, Maitake Mushroom Ragoût, Bercy Sauce*

Lightly-Seared Branzini, *Rosemary Potatoes, Carrots, Brussels Sprouts, Romesco Sauce*

Wild Alaskan Halibut, *Spring Pea Risotto, Citrus Infused Extra Virgin Olive Oil*

Study of Veal, *Medallion, Cheek, Crisp Sweetbread, Hickory-Smoked Potato, Wild Mushrooms, Marsala Wine Sauce*

Maple Leaf Farm's Duck Breast, *Saffron-Poached Red Pears, Foie Gras Mousse, Confit, Parsnip Purée, Natural Jus*

Colorado Rack of Lamb, *Yellow Corn and Green Garlic Gratin, Kalamata Olive Purée, Lamb Jus ($10 additional)*

Black Angus Beef Tenderloin, *Oxtail and Wild Leek Ragout, Bordeaux Wine Sauce ($10 additional)*

A Selection of Artisanal Cheeses *($14 additional)*

Desserts

Peanut Butter Chocolate Decadence Cake, *Caramel Corn Ice Cream*

Frozen Orangecello Parfait, *Pecan Shortbread, Vanilla Orange Reduction*

Mango Almond Macaroon, *Coconut Ginger Sorbet, White Chocolate Anglaise*

Chocolate Caramel Mousse Dome, *Almond Nougat, Caramelized Banana, Warm Rum Jus*

French Room Trio of Sorbets, *Seasonal Fruit and Berries*

French Room Soufflés *(additional $5)*

Chef's Tasting Menu

Baby Arugula Salad, Orange, Crisp Cream Cheese, Baby Root Vegetable, Cipollini Onion Vinaigrette

Domaine de Mourchon "Seguret" Rose, Cotes du Rhone Villages 2010

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Pan-Seared Grouper, Sautéed Squash Blossom, Pea Shoots, Yuzu Beurre Blanc

Bodegas Ostatu, Rioja Blanco 2009

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Intermezzo

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Lightly Smoked Colorado Lamb Medallions, Basil and Ugly Ripe Tomato Tart, Lemon Grass Pinot Noir Sauce

Ridge "Lytton Springs," California 2008

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Bucheron Goat Cheese, Port Wine Glazed Fresh Fig

Bodegas Gutierrez de la Vega "Casta Diva Cosecha Miel," Alicante 2008

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Frozen Orangecello Parfait, Pecan Shortbread, Vanilla Orange Reduction

Saracco Moscato d'Asti, Piedmont 2010

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(Vegetarian Menu Available)

Chef de Cuisine,
Marcos Segovia
Pastry Chef,
Joe Garza

Maitre d'Hotel,
Jim Donohue
Sommelier,
Richard Patiño