

T A C R U L E F A C

SMALL PLATES

- East Coast Oysters**, Shallot Mignonette, Lurcat Hot Sauce* 4
- Ginger Fried Rice**, Shrimp, Sausage & Egg* 16
- Tuna Tartare**, Ginger, Lime, Shiso* 19
- Crab Cake**, Dijon Aioli 18
- Baked Oysters**, Smoked Oyster Chowder, Bread Crumbs, Lemon* 18
- Octopus Tonnato**, Crispy Potato, Arugula 22
- Scallops Bourguignonne**, Parsley Butter, Seasoned Breadcrumbs 18
- Amish Chicken and Leek Pie**, Puff Pastry, Black Truffle 22

PLATES FOR TWO

- Sustainable American Caviar**, Duck Fat Potatoes, Chives, Crème Fraîche* 60
- Crudité of Seasonal Vegetables**, Herb Ranch & House Vinaigrette 24
- Iced Crab, Shrimp, Tuna Tartare & Oysters**, Accoutrements* 60

SALADS

- Apple, Cheese, Chive** 12
- Winter Greens**, Roasted Squash, Maple-Candied Almonds, White Cheddar 12
- Beet Salad**, Ginger-Miso Vinaigrette, Furikake, Candied Nori 15

DINNER PLATES

- Miso Sea Bass**, Rice Noodles, Cabbage Slaw 42
- Sea Scallops**, Charred Brussels Sprouts, Friséé, Hock Glaze 40
- Barbecued Salmon**, Black Rice, Ginger Scallion* 34
- Halibut**, Lemongrass-Chicken Consomme, Roasted Mushrooms 44
- Vegetarian Risotto**, Seasonal Vegetables 20



- Red Wine Braised Pot Roast**, Roasted Root Vegetables, Potato Puree 35
- Roasted Amish Chicken**, Crimini Mushroom Risotto, Spinach, Chicken Jus 32
- Hanger Steak**, Garlic Confit, Madeira, Potato Puree* 38
- Braised Lamb**, Masa Gnocchi 34
- Filet Mignon 6oz**, Potato Pavé, Red Wine Syrup* 44



- Snake River Farms Gold Bottom Sirloin**, Porcini Rub, Bone Marrow, Mushroom Reduction - FOR TWO -* 90

VEGETABLES

- Roasted Cauliflower** 14
- Potato Puree** 10
- French Fries** 12
- Brussels Sprouts** 14

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits.