



## CHAMPAGNE & SPARKLING

RUINART, Rose, Brut, Champagne, M.V. 32  
VEUVE CLICQUOT, Brut, Champagne, M.V. 26  
MOET ET CHANDON, Brut, Champagne, M.V. 24  
PROSECCO, La Marca, Veneto, Italy, N.V. 16  
CAVA, Seguras Viudas, Penedes, Spain, N.V. 15

## WHITE & ROSE

SANCERRE, Christian Lauverjat, France, 2015 18  
GARNACHA BLANCA, B. Fores, Spain, 2013 16  
PINOT GRIGIO, Bollini, Italy, 2015 15  
ALBARINO, Columna, Spain, 2015 15  
CHARDONNAY, Hanzell, California 2015 20  
ROSE OF GRENACHE, Gassier, France, 2016 15

## RED

PINOT NOIR, Mateo, California, 2015 22  
MALBEC, Altos Las Hormigas, Argentina, 2015 17  
CABERNET BLEND, Luzon, Spain, 2012 16  
CABERNET BLEND, Beuhler, California, 2014 20  
MERLOT, Ferrari-Curano, California, 2015 17

Full Wine & Spirits listing available upon request

## FOR THE TABLE

CROWN RUSSIAN OSETRA CAVIAR 175  
Nutty Flavor & Firm Texture, Large Amber Pearls  
ASSORTED ARTISANAL CHEESE 24  
Four Cheeses Curated Daily, Traditional Garniture  
IBERICO HAM 36  
Black Label Bellota Ham, Aged Thirty Six Months  
SPANISH CHARCUTERIE 36  
Iberico Ham, Chorizo, Loin, Salchichon, Traditional Garniture  
LOCAL EAST COAST OYSTERS 12 / 24  
Daily Selection, Bloody Mary Mignonette, Cocktail Sauce,  
Lemon

## SMALL PLATES

SALMOREJO 14  
Chilled Tomato Soup, Iberico Ham, Hard-Boiled Egg  
CHILLED WHITE ASPARAGUS VELOUTE 16  
Extra Virgin Olive Oil, Asparagus Tips, Truffled Ricotta  
SEARED SCALLOPS 25  
Garlic Aioli, Grapefruit, Aged Sherry Vinegar  
ENSALATA MIXTA 14  
Local Baby Lettuce, Heirloom Tomato, Sour Baby  
Cucumbers, Taggiasca Olives, Citrus Vinaigrette  
CAESAR SALAD 18  
Shaved Manchego Cheese, White Anchovy,  
Olive Oil Croutons

## ENTREES

### RED SNAPPER 32

Saffron Cauliflower Puree, Fennel, Leek, Orange, Pea Tendril

### ELYSIAN FIELDS RACK OF LAMB 38

Potato Dumpling, Baby Eggplant, Huckleberry Jus

### SEA BASS 34

Charred Corn, English Peas, Vizcaina Sauce

### BRAISED SHORT RIB 34

Okinawan Sweet Potato, Roasted Beet, Natural Jus

### WILD MUSHROOM MEDLEY 27

Red Quinoa, Morels, Porcini, Broad Beans, Saffron Cream

### ZARZUELA DE MARISCOS 34

Sea Bass, Scallops, Shrimp, Iberico Ham, Tomato, Taggiasca Olive

## CREEKSTONE FARMS PRIME CUTS

12oz. NEW YORK STRIP 48

20oz. BONE-IN RIBEYE 55

8oz. FILET MIGNON 48

## ENHANCEMENTS

GRILLED WHITE ASPARAGUS 10

POMMES FRITES 8

BRUSSEL SPROUTS 10

TRUFFLED MASHED POTATOES 10

BLACK GARLIC BROCCOLINI 12

# CHEF'S TASTING

*Featuring Local, Sustainably Grown Produce from  
Path Valley Farms*

39 per person | 20 wine accompaniment

## FIRST COURSE

### LOCAL TOMATO & FRESH FETA CHEESE

Green Apple Cucumber, Avocado,

Brown Butter Sherry Vinaigrette

### SHRIMP A LA PLANCHA

Lemon Aioli, Garlic, Fresh Parsley

## ENTREE

### LOCAL TOMATO RISOTTO

Grilled Pole Beans, Crème Fraiche

### GRILLED COBIA

Kaleidoscope Baby Carrots, Braised Fennel, Saffron Cream

## DESSERT

### FALL FRUIT TRIFFLE

Pear, Blueberry ginger, Pear sorbet

### ALMOND CHOCOLATE CAKE

70% Chocolate Cremeux, Raspberry Compote