

A P P E T I Z E R S

Steakhouse WiAnno Oysters
Fennel-Challah Crumb, Melted Leeks,
and Horseradish Custard 16.00

Jonah Crab Salad
Avocado Marble, Blood Orange
Vinaigrette, and Hearts of Palm 16.00

Assortment of Artisanal Cheeses
Assorted Bread and Seasonal
Accoutrements 16.00

Steakhouse “Wedge”
Organic Greens, Lake Meadow Hen
Egg, Sunflower Seeds, Heirloom
Apples,
and Sweet Cream Dressing 13.00

Caesar Salad
Crisp Romaine, Aged Parmigiano-
Reggiano, Bresaola and Torn
Focaccia Croutons 10.00

“Shrimp and Grits”
Jumbo Prawns, Buttery Hominy Grits,
Berkshire Pork Sausage-Mushroom
Ragoût, and Creole Butter Sauce 17.00

Roasted Beets
Heirloom Baby Beets, Herbed Crème
Fraîche, Almond-Cocoa Soil, Crystal
Lettuce, Watermelon Radish, and
Liquefied Beet Ravioli 15.00

Lobster Bisque
Maine Lobster, Herbes de Provence
Biscuit, and Roe Chantilly 11.00

Charcuterie Board
Smoked Duck Sausage, Wild Boar
Terrine, Mangalitsa Pork Rillettes,
Chicken Pâté, Sopressata, Artisanal
Cheese, and Accoutrements 15.00

E N T R É E S

12-oz Prime New York Strip Steak
Carmody Potato Gratin and Peppercorn-Brandy Sauce 44.00
Penfolds Bin 28 Kalimna Shiraz, South Australia '08 13.00

8-oz Center Cut Filet Mignon
Mashed Potatoes and Cabernet Wine Sauce 41.00
Provenance Vineyards Cabernet, Rutherford '07 15.00

16-oz Boneless Rib-Eye
Sweet Potato Beignets and Red Wine Butter 43.00
Simi Cabernet Sauvignon, Alexander Valley '07 12.00

24-oz T-Bone Steak
Smoked Paprika Fries and Roasted Garlic Butter 46.00
Clos du Bois Reserve, Alexander Valley '08 12.00

Braised Beef Ravioli
Cappelletti-shaped Ravioli, crispy Wild Mushrooms,
Watermelon Radish, and Flagship Cheddar Fondue 30.00
Villa Antinori Super Tuscan, Toscana '07 12.00

Beef Wellington Deconstructed
Trio of Wild Mushroom Duxelles, Puff Pastry, Parsnips,
Potatoes, Carrots, and Cabernet Wine Sauce 45.00
Sterling Vinters Collection Meritage, Central Coast '09 10.00

Young French Poulet
Slow-cooked Breast, Confit Poulet Ballotine, Tokyo
Turnips, Foraged Mushrooms, and Truffle Nage 32.00
Conundrum, California '09 13.00

Pan-seared Day Boat Scallops
Apple-glazed Pork Belly, Lentils du Puy, Smoked
Mushrooms, and Apple Cider Reduction 34.00
MacMurray Pinot Noir, Sonoma Coast '09 11.00

Sonoma Goat Cheese-Arugula Tortelloni
Winter Squash, Heirloom Carrots, Crosnes,
Candy Cane Beets, and Garden Arugula 29.00
Cakebread Cellars Chardonnay, Napa Valley '10 16.00

Braised Lamb Shank
Carrot Purée, Oven-roasted Winter Root Vegetables,
Cucumber Cream, and Lemon-Mint 40.00
Zen of Zin Old Vine, California '08 9.00

S I D E D I S H E S

Truffle Macaroni & Cheese
Orecchiette Pasta and Reypenaer 9.00

Roasted Cauliflower
Hazelnut Polonaise, Oven-dried Grapes,
Verjus, and Hazelnut Oil 9.00

Caramelized Onions
White Balsamic and Butter 6.00

Sautéed Mushroom Caps
Garlic, Cream, and
Cabernet Wine Sauce 8.00

Spaghetti Squash
Maple Butter-roasted, Candied Pecans,
and Anise Hyssop 9.00

Creamed Spinach
Parmigiano-Reggiano
and Gruyère 8.00

An 18% service charge is added for parties of 6 or more.

*Chef
Daniel Sicilia*

*Manager/Sommelier
Felipe Poma*