



STARTERS

NOBU SCALLOPS \$28

Miso-Glazed and Roasted U10 Scallops with Watermelon Radish, Apple, Chive, Wasabi Lime Aioli, and Scallion.

GIANT BRUSCHETTA \$16

Heirloom Tomato Relish Baked on the Sour Toast with Buffalo Mozzarella, Apples, Micro-Basil, and Balsamic Caviar.

RABBIT RILLETES \$20

Shredded Rabbit, Aromatics, Pickled Mustard Seed, Fresh Greens, Sourdough.

SALADS

CHARRED ROMAINE CAESAR \$18

Char-Broiled Head of Romaine Lettuce Draped in House-Made Caesar Dressing, Freshly Shaved Parmesan, and The Sour Crouton.

ICEBERG WEDGE \$16

Thick-Cut Iceberg Wedge Drizzled in House-Made Blue Cheese Dressing and Topped with Smoked Bacon Lardon, Point Reyes Blue Cheese Crumble, Grape Tomato, Chopped Egg, and Chive.

SIGNATURES

ELK BOLOGNESE \$32

Stewed Elk Meat Sauce, Fettuccine Pasta, Horseradish Cream, Herbed Breadcrumbs.

WET & WILD \$MP

Seasonal Seafood, Seasonal Game, Seasonal Accompaniments.

EAST OF BURGUNDY \$42

Duck Breast, Miso Kabocha Squash, Parsnip Purée, Huckleberry Demi-Glace.

RABBIT HOLE RAGU \$32

Hand-Shredded Rabbit, Milk-Braised White Ragù, Aromatics, Fettuccine.

SIDES

BAKED POTATOES

Hasselbeck and Persillade Butter

GREEN BEANS

White Wine, Shallot

WILD MUSHROOM MIX

Sautéed in Brown Butter

BRUSSELS SPROUTS

Honey Lime Dressing

\$6 À La Carte

STEAKS

9OZ ANGUS TENDERLOIN \$48

(PETITE \$35)

16OZ ANGUS RIBEYE \$55

12OZ BONE-IN HALUKA PORK CHOP \$38

14OZ WAGYU NEW YORK \$80

32OZ DRY AGED WAGYU TOMAHAWK \$140

One side included.

SUPPLEMENTALS

FOIE GRAS (3OZ) \$25

SHRIMP SCAMPI \$14

BLUE CHEESE BUTTER \$8

DEMI GLACÉ \$5

BREAD FROM THE SOUR \$6

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.

20% gratuity will be added to all parties of 6 or more.