



**SALMON RILLETES  
& BEEF TARTARE**  
*apricots turmeric toast*

15

**CAVIAR,  
CREME FRAÎCHE  
& QUAIL EGG**  
*chives & toasted brioche*

17

**SEARED  
BAY SCALLOPS**  
*bottarga, champagne  
rosemary*

14

**BRAISED  
ARTICHOKES**  
*crispy shoghum,  
boquerones, olive tapenade*

16

**JAMÓN IBÉRICO**  
*pan con tomate*

21



**FRESH  
SHUCKED OYSTERS**  
*cucumber-kalamansi  
granita, tabasco caviar*

18

**CHEESEMONGER'S  
CHOICE**

16

**CEDAR  
WRAPPED SALMON**  
*eggplant caviar,  
fennel salad*

15

**TUNA WRAPPED  
PROSCIUTTO**  
*french lentils*

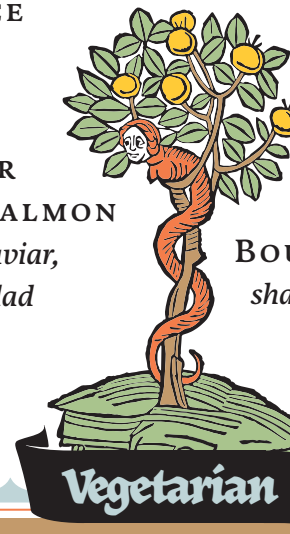
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**FAUX GRAS  
MACARON**  
*Maldon sea salt,  
truffle salsa*

15

**OXTAIL  
BOURGUIGNON TART**  
*shaved mushroom salad,  
confit leek*

16



**SAUTEED  
HEN OF THE WOODS**  
*Marcona almonds,  
pistou watercress*

14

**CHARRED  
BLACK PEPPER  
BEEF CARPACCIO**  
*truffle chimichurri*

16

**CARAMELIZED  
SPICED  
DUCK BREAST**  
*spicy corn,  
bread pudding*

18

**TRUFFLE &  
FONTINA CLUB**  
*black truffle-cheese,  
brioche*

19

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

COUNTER REFORMATION

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