



**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

**SALMON
WRAP CEDAR**
*eggplant Caviar,
fennel salad*

15

TUNA WRAPPED
*prosciutto,
french lentils*

16

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

15

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

16

Vegetarian

**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

4200 EAST PALM CANYON DRIVE

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