

Herbivores Delight

WALDORF SALAD 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

AVOCADO TOAST 7

Tomato Raisins, Radish

CIDER BATTERED CAULIFLOWER 15

Sweet and Spicy Sauce, Ginger, Pear

TRIPLE COOKED STEAK FRIES 8

Smoky Chimichurri

TRUFFLE MAC AND CHEESE 17

Roasted Tomato, Thyme

PARISIAN GNOCCHI 22

Black Truffle, Meyer Lemon, Fennel, Horseradish

HERB BRIOCHE ROLLS 5

Echire Butter, Maldon Salt

Gluten Free Fare

CAVIAR TACOS* 15 EACH

Wild Caviar, Yukon Gold Shell, Hamachi*

SHRIMP COCKTAIL 16

Fresno Chili, Avocado Mousse, Lime Air

WAGYU STEAK TARTARE* 18

Beef Chicharron, Cornichon, Savory Mayonnaise

WALDORF SALAD 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

ROASTED PORK BELLY 32

Barbecue Carrots, Turnips, Merguez Stuffed Cabbage,
Mustard Seed "Caviar"

GINGER GLAZED CHILEAN SEA BASS 42

Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea

GLUTEN FREE SPAGHETTI 26

Rock Shrimp, Shellfish Emulsion, Crispy Garlic

CIDER BATTERED CAULIFLOWER 15

Sweet and Spicy Sauce, Ginger, Pear

ROASTED SEA SCALLOPS* 27

English Peas, Lemongrass, Earl Grey



ROSE. RABBIT. LIE.

Chef de Cuisine **STEVE GOTHAM**

General Manager **ERIC ADAMS**

**Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Desserts

COCONUT PANNA COTTA 14

Rum Roasted Pineapple, Coconut Dulce de Leche,
Pineapple Sorbet

COOKIE JAR 18

Evolving Variety of Petite Cookies and Treats

CHOCOLATE TERRARIUM 35

Chocolate Pudding, Chocolate Buttermilk Cake,
Chocolate "Soil", Puffed Wild Rice, Crispy Chocolate Tuile,
Hazelnut Ice Cream

APPLE BUTTER CHEESECAKE 12

Roasted Apples, Camembert Ice Cream, Cilantro Syrup

MINT & DOUBLE DUTCH CHOCOLATE 10 ICE CREAM BAR

Malted White Chocolate Anglaise, Stonefruit Compote

After Dinner Libations

AMERICAN WHISKEY/RYE

High West Bourye 35
High West Rendezvous Rye 18
High West Midwinter's Night Dram 35
Hirsch 16 Year 250*
Whistle Pig Farm Stock 25
Whistle Pig 12 Year 40
Whistle Pig 15 Year 60
Whistle Pig Boss Hog "The Black Prince" 125

JAPANESE WHISKEY

Hibiki Harmony 12 Year 25
Nikka 12 Year Pure Malt 24
Yamazaki 12 Year 45
Yamazaki 18 Year 140

SCOTCH

Glenmorangie "Signet" 55
Highland Park 25 Year 80
Johnny Walker "Blue" 90
Longrow 12 Year Pinot Noir Cask 38
Macallan 18 Year 85
Macallan Rare Cask 125
Springbank 18 Year Port Cask 88
Springbank 19 Year Rum Cask 98
Springbank 25 Year 295

TEQUILA

Casa Dragones "Blanco" 85
Don Julio "1942 Anejo" 50
Patron Platinum Reposado 55
Patron Grand Burdeos "Anejo" 125
Patron Piedra "Anejo" 120
Clase Azul Ultra 325

RUM

Diplomatico Reserva Exclusiva 16
Ron Zacapa 23 Year 16

*1 oz pour

Liquid Accompaniments

DESSERT WINE

ALOIS KRACHER 25

"Berrenauslese Cuvee", Burgenland, Austria

ROYAL TOKAJI 24

5 Puttonyos Aszu, Tokaji, Hungary - 2013

FAR NIENTE, DOLCE 25

Late Harvest Wine, Napa Valley - 2012

CHATEAU DOISY-VEDRINES 22

Grand Cru Classé, Sauternes, Bordeaux, France - 2003

TAYLOR FLADGATE 29

20 Year Tawny, Portugal

SMITH WOODHOUSE 35

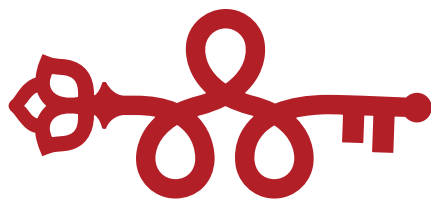
Vintage, Portugal - 1994

COGNAC

Frapin Fontpinot 45
Frapin Extra 225
Hennessy 'XO' 55
Louis XIII 495



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