

Begin at the Beginning

• Appetizers •

SHRIMP COCKTAIL 16

Fresno Chili, Avocado Mousse, Lime Air

🔑 WAGYU STEAK TARTARE* 18

Beef Chicharron, Cornichon, Savory Mayonnaise

GRILLED & CHILLED ASPARAGUS SALAD 15

Truffle Custard, Preserved Meyer Lemon

WALDORF SALAD 16

Gem Lettuce, Walnut Apple Dressing, Verjus Raisins

🔑 CRAB LOUIE 25

Crab Cake, Avocado, Roasted Tomato, Asparagus,
Soft Boiled Egg

One by One

• Order by the piece •

OYSTER ON THE HALF SHELL* 4

Mignonette, Lemon Pearls

FOIE GRAS* BEIGNET 8

Salted Pistachio Puree, Brandied Cherry

🔑 CAVIAR TACO 15

Wild Caviar*, Yukon Gold Potato Shell, Hamachi*

🔑 CRISPY OYSTER ROCKEFELLER* 5

Slab Bacon, Spinach, Chartreuse

SEA SCALLOP* 9

Piccata Style, Artichoke, Crispy Sunchoke

LOBSTER FRITTER 7

Black Truffle Coulis, Lobster Roe Aioli



ROSE. RABBIT. LIE.

Chef de Cuisine **STEVE GOTHAM**

General Manager **ERIC ADAMS**

Down the Rabbit Hole

• Great to Share •

HERB BRIOCHE ROLLS 5

Échiré Butter, Maldon Salt

RICOTTA AGNOLOTTI 22

Basil, Pecorino, N'duja Ragu

DUCK CONFIT PASTA 20

Spinach, Parmagiano Cream, White Wine

TAMARIND GLAZED BONE MARROW 30

Sweet and Sour Beef, Grilled Sourdough, Herb Salad

CHARRED OCTOPUS 16

Confit Tomato, Black Sponge, Sea Bean

KING CRAB DIP 24

Coconut Thai Basil, Puffed Tapioca

🔑 SHORT RIB STROGANOFF 24

Forest Mushrooms, Semolina Sheet, Short Rib Jus

ROSE. RABBIT. LIE. EXPERIENCE

125 PER PERSON

An assortment of signature dishes and seasonal creations
To be enjoyed by the whole table. Please allow two hours

BEVERAGE PAIRING 75

More Than Extraordinary

• Additions •

GLAZED BRUSSELS SPROUTS 12

Sherry Gastrique, Manchego Cheese, Crispy Chicken Skin

BRENTWOOD CORN POPOVER 15

Grilled Corn and Bacon, Corn Pudding

TRUFFLE MAC AND CHEESE TERRINE 17

Roasted Tomato, Gruyere, Thyme

BRAISED HEIRLOOM KALE 14

Chickpea Fries, Miso Tomato Sauce, Truffle Veil

*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.

Curious Appetites

• Entrées •

BEEF TENDERLOIN* 50

Short Rib and Potato Hashbrown, Wild Arugula, Veal Jus

24 OZ. PORTERHOUSE STEAK* 85

Sourdough Battered Onion Rings, Brandied Peppercorn Sauce

ROASTED PORK BELLY 32

Baby Potatoes, Green Beans, Cherry Pepper Purée

ROASTED CHICKEN 28

Basil Pesto, Parisian Gnocchi, Charred Broccoli

CEDAR GRILLED OCEAN TROUT 38

Delta Asparagus, Cippolini Onion, Smoked Egg Yolk*

GINGER GLAZED CHILEAN SEA BASS 38

Heirloom Carrot, Snap Pea, Butterfly Pea Blossom Tea

🔑 SOLE MEUNIERE 90

Pan Roasted Dover Sole, Haricot Vert, Almond Brown Butter,
Wild Caviar*, "Champagne Grapes"

SHRIMP SCAMPI 26

Black and White Spaghetti, Shellfish Emulsion, Crispy Garlic

Social Feasts

• Generous Portions for a Party •

WHOLE ROASTED GIANT ALASKAN

RED KING CRAB 1200

Lobster Prepared Two Ways: Butter Poached Tail and Newberg,
Crab Salad, Black Truffle, Wild Caviar*

ROAST CHICKEN CORDON BLEU 105

Whole Stuffed Jidori Chicken, Rosemary Cured Ham,
Triple Crème Brie, Roasted Garlic and Lemon Jus,
Schmaltz Mashed Potatoes

🔑 BEEF WELLINGTON 275

Prime Tenderloin*, Puff Pastry Atrium, Seared Hudson Valley
Foie Gras*, Creamed Spinach, Roasted King Trumpets,
Black Truffle

🔑 SIGNATURE DISH

Gluten Free and Vegetarian Menus are available upon request.