



BEGINNINGS

ROASTED BABY ARTICHOKE	V	GF	23
Jerusalem Artichoke & Manchego Cream, Crispy Root Vegetables, Charred Onions, Sage Oil			
HAWAIIAN AHI TUNA TARTARE*		GF	26
Truffle Kosho Vinaigrette, Black Garlic Aioli, Breakfast Radish, Ciabatta Bread, Peak Farms Coriander			
CHERMOULA MARINATED JUMBO PRAWNS		GF	26
Heirloom Tomato, Shallot, Basil, Lemon, Nduja Butter Emulsion, Grilled Sourdough			
COLORADO LAMB CHEEK & MUSHROOM TORTELLINI			25
Cured Duck Egg Yolk, Lamb Jus, Charred Snap Pea, Pecorino			

SOUPS & SALADS

63 DEGREE EGG & FRISEE SALAD*		GF	19
Guanciale, Pickled Mustard Seeds, Black Pepper Crouton, Micro Arugula, Aged Sherry & Garlic Vinaigrette			
BABY GEM & KALE CAESAR SALAD		GF	19
Miso Lemon Dressing, White Spanish Anchovies, Rosemary Croutons, Pecorino Cheese			
HEIRLOOM BABY CARROT & CANDIED BEET SALAD	V	GF	19
Beetroot Sprouts, Sunchoke, Baby Fennel, Carrot Ginger Dressing			
APPLE & CELERY ROOT BISQUE		GF	16
Grilled Chive Oil, Brown Butter Apple, Masala Roasted Nuts			
ROASTED BEEF BROTH		GF	16
Braised Buffalo Agnolotti, Baby Courgettes, Beech Mushrooms			

MAINS

DESERT SPRINGS BARRAMUNDI*		GF	42
Braised Potato, Courgette, Sunburst Squash, Dashi Butter Sauce, Coriander Oil			
WHITETAIL VENISON DUO*		GF	59
Ancho Espresso Rubbed Striploin, Blueberry Sausage, Parsnip Thyme Puree, Charred Brussels Sprouts, Cassis Currant Sauce			
REMINISCE RANCH BEEF TENDERLOIN*		GF	67
Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchoke Ajo Blanco Sauce (Contains Nuts)			
CHESTNUT & HERB JIDORI CHICKEN ROULADE		GF	46
Beef Tallow Fondant Potato, Swiss Chard, Crispy Chicken Skin, Marsala Rosemary Jus			
MISO GLAZED LION'S MANE MUSHROOMS	V	GF	35
Polenta Two Ways, Creamy & Crispy, Brussels Sprout Leaves			
ATLANTIC DOVER SOLE [FOR TWO]		GF	135
Garlic Fingerling Potatoes, Wilted Spinach, Lemon Caper Sauce			
BRUNSON FAMILY MEAT CO. PORTERHOUSE [FOR TWO]		GF	175
28oz 45 Day Dry Aged Porterhouse, Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom, Sunchoke Ajo Blanco Sauce			

SIDES

BABY WINTER SQUASH		GF	12
Chili, Ginger			
BEEF TALLOW ROASTED POTATOES			12
Parmesan, Herb			
GRILLED ASPARAGUS		GF	12
Lemon Oil, Crispy Prosciutto			

V Vegan Upon Request GF Gluten Free Upon Request

\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions  
A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.  
A \$5 split charge for 1st courses and \$8 split charge for 2nd courses will be applied upon sharing menu item. WINTER 2026s