LUNCH MENU

Mixed Green Salad, Roasted Kabocha Squash
Caramelized Walnuts, Pomegranate Vinaigrette

or

Soup of Today

JOE'S CLASSICS:

Crispy duck leg with sichuan roasted pineapple winter greens, hazelnut oil, pomegranate vinaigrette	15.
Porcini Crusted Atlantic Salmon, Pancetta Gnocchi Mushroom Puree, Yellow Wax Beans	14.
Raviolis of Chicken, Spinach & Ricotta Cheese Salad of Mixed Herbs, Cherry Tomatoes, Dry Tomato Vinaigrette	13.
Gnocchi of Florida Rock Shrimp & Spring Basil Tossed with Texas Gulf Shrimp & Shrimp Bisque	14.
California Sand Dabs with Avocado, Cherry Tomatoes Rock Shrimp & Chive Nage	13.
Grilled Shrimp on Saffron Risotto, Sofrito with Pistachio, Sunflower Seeds & Almonds, Lobster Nage	14.
Seafood fedeua, maine scallops, texas shrimp & pacific cod Spanish pasta cooked in a paprika spiced lobster broth	16.
Prime beef sirloin, roasted & sliced, smashed yukon potatoes with sour cream & scallions, snap peas & carrots, brown butter balsamic vinaigrette	15.

FOR THE COURTESY OF OTHERS WE ASK THAT YOU REFRAIN FROM USING CELL PHONES IN THE RESTAURANT.

MIXED FIELD GREEN SALAD WITH ROASTED KABOCHA SQUASH
SHAFTS BLUE CHEESE, TOASTED PINE NUTS, HUCKLEBERRY VINAIGRETTE 10.

TUNA TARTARE & SMOKED SALMON WITH SLICED CUCUMBERS 14.
DICED TOMATOES & LEMON OIL

DUCK CONFIT SALAD WITH SZECHUAN ROASTED PINEAPPLE 13.
FIELD GREENS, POMEGRANATE VINAIGRETTE

ROASTED BEET & PICKLED HERRING SALAD, CURLY CRESS 12.
PINK LADY APPLES, PURPLE MUSTARD

PORCINI MUSHROOM RAVIOLI WITH WILD MUSHROOMS 15.
PARSLEY & REGGIANO PARMESAN BROTH ADD WHITE TRUFFLES $30

PEEKY-TOE CRAB & GRILLED PERSIMMONS WITH SHAVED RADISH, FENNEL 16.
FRISEE, TARRAGON-TRUFFLE VINAIGRETTE, PISTACHIO

BIG EYE TUNA WITH SEARED SONOMA FOIE GRAS
ROSTI POTATO WITH RED WINE FINE HERB SAUCE 18.

FOIE GRAS TORCHON & PARFAIT WITH QUINCE,
SPICED TAMARIND, COCONUT SORBET 17.

MAINE LOBSTER WITH CAVIAR CREAM, FINGERLING POTATOES 19.
TARRAGON, PICKLED ONION, SAFFRON LOBSTER EMULSION

NEW ZEALAND RED SNAPPER WITH POTATO SCALES, WILD RICE 26.
SALSIFY, CRISPY SPINACH & RED WINE SAUCE

GRILLED JOHN DORY WITH CHANTERELE MUSHROOMS, FENNEL, ARTICHOKE 31.
EGGPLANT & PICHOLINE OLIVE, RED PEPPER COULIS

NEW ZEALAND SALMON, PUMPKIN PUREE, SPICED MUSTARD GREENS 28.
WATER CHESTNUTS, CHAMOMILE EMULSION, JIMENEZ ARROPE REDUCTION

GRILLED ESCOLAR WITH BLACK LENTILS, WAX BEANS 27.
MUSHROOM SOUBISE, ARUGULA PUREE, TOMATOES ON THE VINE

CRISPY CHICKEN, PURPLE YAMS, BABY BOK CHOY 27.
TRUFFLE SOY BROWN BUTTER, MISO PIQUILLO PUREE

KUROBUTA PORK LOIN & RED ROASTED PORK BELLY 29.
AUTUMN SHELL BEANS, ROASTED ONION, TAMARIND MUSTARD JUS

ROASTED SIRLOIN OF BEEF WITH MASHED POTATOES, CRISPY ARTICHOKES 28.
BROWN BUTTER BALSAMIC VINAIGRETTE, RED PEPPER JUICE

PRIX FIXE MENUS

AUTUMN SQUASH MENU

BUTTERNUT SQUASH TART, PORT CARAMELIZED ONIONS
CURLY CRESS & FROMAGE BLANC

MIRIN GLAZED BLACK COD, PUMPKIN POTSTICKERS
BABY BOK CHOY, CRISPY SCALLIONS

SZECHUAN PEPPER CRUSTED VENISON
KABOCHA SQUASH PUREE, WATER CHESTNUTS
MAITAKE MUSHROOMS, HUCKLEBERRY-PINE NUT VINAIGRETTE

SPICED DELICATA SQUASH TURNOVERS,
SALTED PECANS, CHAI ICE CREAM

$65

TASTING MENU

CHICO

AMUSE

FRENCH SARDINES
EGGPLANT, LIPSTICK PEPPER, ARUGULA, CRUSTINI

GRILLED COBIA
SPICED BLACK RICE, SUGAR SNAP PEAS, BABY CARROTS
SAUCE AMERICAN

CARVED BERKSHIRE PORK RIB ROAST
YAM PUREE, BLACK KALE
PICKLED HONCHIMEGI MUSHROOMS EMULSION

DESSERT AMUSE

BANANA-CHOCOLATE CAKE CINNAMON ICE CREAM
CHOCOLATE GANACHE

$75.

CHEF DE CUISINE JOSH GIL

FOR THE COURTESY OF OTHERS WE ASK THAT YOU REFRAIN FROM USING CELL PHONES IN THE RESTAURANT

Ports and Dessert Wines

Bonny Doon – Muscat – Vin de glacier	8.
Quady – Elysium – Black Muscat	7.
1982 Dow's – Colheita	13.
Leacock's 5 Year Malmsey Madeira	8.
Leacock's 10 Year Bual Madeira	10.
2000 Gould-Campbell – Vintage Porto	12.
Prager – petit syrah port – Lodi	13.
1994 Presidential –Vintage Porto	16.
1995 Royal – Tokaji First Growth – St Tamas	26.
1999 Kiralyudvar – Tokaji Cuvee	20.
2003 Inniskillin – Ice Wine – Vidal – Niagra	25.
2004 Inniskillin – Ice Wine – Cabernet Franc	28.
2003 Inniskillin – Ice Wine – Riesling	26.
1986 Chateau Raymond Lafon – Sauternes	26.
1999 Chateau d'Yquem – Sauternes (375 ml)	225.

Leaves Pure Teas

Sweet Chamomile
naturally sweet blend of chamomile flowers,
licorice root, spearmint and peppermint leaves

Earl Grey
finest first pressing of oil of bergamot on a fine Ceylon leaf

Take' Sencha
sweet and seductive Japanese green tea,
Take' refers to the much revered the bamboo

Manjushree Estate Assam:
full-bodied black tea from the Assam provence

Ti – Kuan Yin
Green tea from the Fujian province of China

all teas $2.50

CHEESES

PEE WEE PYRAMID — CYPRESS GROVE — GOAT'S MILK

EPOISSES – BERTHAUT BURGUNDY –COW'S MILK

LAMB CHOPPER — CYPRESS GROVE - SHEEP'S MILK

SHAFTS BLUE — PETALUMA —COW'S MILK

EXPLORATEUR — ILE DE FRANCE — COW'S MILK

One selection with garnish
$6
Selection of five
$12

EVENING DESSERTS

PUMPKIN FLAN
ALMOND-GINGER TUILE, MAPLE FOAM
SPICE & PUMPKIN SEEDS

CHOCOLATE CRUNCH CAKE
HAZELNUT PRALINE & VANILLA ICE CREAM
CANDIED HAZELNUTS

COFFEE CRÈME BRULEE
CINNAMON-SUGAR BISCOTTI

CARAMELIZED PEAR BREAD PUDDING
BAY LEAF ICE CREAM, CARAMEL JUS, ROASTED PINE NUTS

HOLLIDAY COOKIES
ASSORTED COOKIES WITH CRÈME ANGLAISE

CHOCOLATE SOUFFLE CAKE, CHOCOLATE-RASPBERRY CENTER
RASPBERRY SORBET
(PLEASE ALLOW 18 MIN)

ALL DESSERTS $8.00

PASTRY CHEF - Cecilia Clarizio