

**Raspberry Point, Prince Edward Island, Canada** *salty taste, clean flavor with delightful sweet finish***Carraquette, New Brunswick, Canada** *small but sweet and mildly briny with a clean, crisp finish***Bluepoint, Long Island Sound, Connecticut** *the "real" deal; large, plump and juicy; mildly salty*

## AMERICAN ARTISANAL AND FARMHOUSE CHEESES

3 for 16 | 5 for 24

*fresh baguettes, honeycomb, fresh dates, quince paste and cherry fig chutney***Bandich cheddar** *Fiscalini farms, San Joaquin Valley, California***Purple Moon cheddar** *Fiscalini farms, San Joaquin Valley, California***Marieke Gouda** *Holland's Family Farm, Thorpe, Wisconsin***Mouco Colorouge camembert-style** *Mouco Cheese Company, Fort Collins, Colorado***Mine Shafts blue** *Cedar Ridge, Rocklin, California***San Andreas sheep** *Bellwether Farm, Valley Ford, California***Bermuda Triangle goat** *Cypress Grove Chevre, McKinleyville, California***truffle tremor goat** *Cypress Grove Chevre, McKinleyville, California*

## STARTER TASTING ENSEMBLES

**chilled seafood***Maine lobster tail, oysters, clams, shrimp, squid, marinated mussels and seaweed salad*

29 PP

**chilled Hawaiian yellowfin tuna***seared sesame crust, plum tartare and marinated pickled ginger, spicy chili soy sauce and won-ton chips*

16

**shrimp***chilled wild natural shrimp and sautéed Hawaiian prawns, pesto, cocktail sauce and seaweed salad*

16

**salmon***cold and hot smoked, rillette, tartare and Yukon gold caviar*

16

**surf and turf sliders***Kobe and foie gras meatloaf sliders with truffled onion, Alaskan king crab medallion sliders with artichoke aioli*

18

**charcuterie and deli meats***bresaola, cacciatorini, duck ham, antelope pastrami*

18

**cultured beluga sturgeon***premium large caviar, delicate skin and clean mild taste*

1/2 oz 105 | 1 oz 175

## SOUPS

**wild mushroom cream** *creamed wild mushrooms with caramelized onion*

9

**king crab and lobster stew** *fresh Maine lobster, king crab creamed with roasted root vegetables*

14

**vine-ripened and heirloom tomato basil soup** *fresh tomatoes and basil pureed in vegetable broth*

9

**soup tasting trio** *king crab and lobster stew, wild mushroom cream and tomato soup*

16

## SEASONAL SALADS

**garden greens** *baby greens, artichoke, sun-dried tomatoes, fennel and radish*

8

**baby iceberg lettuce** *vine-ripe tomatoes, smoked bacon and blue cheese*

8

**arugula** *organic and wild arugulas, walnuts and apricot dressing*

8

**hearts of romaine and baby romaine "Caesar"** *garlic anchovy dressing, parmesan and focaccia croutons*

10

## VEGETABLES, GRAINS AND POTATOES

**sautéed organic mushrooms** *hon shimigi, trumpet royale, shiitake, oyster and crimini*

10

**roasted baby carrots** *Tupelo raw honey and rosemary*

9

**grilled asparagus** *lemon citrus olive oil*

9

**creamed organic spinach** *roasted garlic and parmesan cream*

9

**micro-beer fried onion rings** *Scottish ale malt vinegar, tomato pear ketchup, mustard aioli*

9

**crispy macaroni and cheese** *smoked bacon, panko and white cheddar cheese*

9

**lyonnaise potato gratin** *caramelized onion and white cheddar cheese*

9

**Yukon mashed potatoes** *roasted garlic and chives*

9

**French fried russet potatoes** *Scottish ale malt vinegar, tomato pear ketchup, mustard aioli*

9

**slow-roasted Washington baked potato** *sea salt, rosemary and extra virgin olive oil*

9

## RIBEYES

<b>natural Dutch friesland Brandt beef</b> (boneless 14 oz)	42
<b>grass-fed Durham ranch bison</b> (boneless 14 oz)	46
<b>natural dry-aged black angus Niman beef</b> (bone-in 20 oz)	49

## STRIP LOINS

<b>natural Dutch friesland Brandt beef</b> (boneless 14 oz)	39
<b>natural dry-aged black angus Niman beef</b> (bone-in 16 oz)	39
<b>grass-fed Durham ranch bison</b> (boneless 12 oz)	42

## FILET MIGNONS

<b>organic grass-fed New Zealand beef</b> (boneless 8 oz)	39
<b>natural certified angus beef</b> (boneless 8 oz)	40
<b>natural certified angus beef</b> (boneless 12 oz)	46

## PORTERHOUSES & T-BONES

<b>natural dry-aged black angus beef porterhouse</b> (24 oz)	56
<b>organic grass-fed New Zealand beef t-bone</b> (20 oz)	56
<b>free range western-fed veal porterhouse</b> (14 oz)	37

## SPECIALTY BUTCHER CUTS

<b>natural black angus beef hanging tender</b> (12 oz)	25
<b>natural black angus beef flat iron</b> (10 oz)	25
<b>American Kobe wagyu beef top sirloin</b> (10 oz)	42

## CHOPS & RACKS

<b>natural free range Anderson Ranch, Oregon lamb</b> <i>lamb rack chop, lamb loin porterhouse and apple chutney</i>	46
<b>natural free range Berkshire Heritage pork</b> <i>Kurobuta chop and apricot chutney</i>	32

## BRAISES, BURGERS, MEATLOAF AND POULTRY

<b>natural free range Anderson Ranch, Oregon lamb shank</b> <i>Carolina heirloom red ripper cowpeas</i>	25
<b>American Kobe beef meatloaf stroganoff</b> <i>foie gras, black truffles, sundried tomatoes, cipolline onions, wild mushroom sour cream sauce</i>	30
<b>Kobe beef burger</b> <i>grilled American Kobe beef burger</i>	25
<b>surf and turf burger</b> <i>grilled American Kobe beef burger and cheese, seared Alaskan king crab medallions, artichoke aioli and beer batter fried onion rings</i>	30
<b>organic free range half chicken</b> <i>stewed vine-ripe tomatoes, leeks and fennel</i>	25

## SEAFOOD

*all of our wild-harvested or farmed seafood is sourced from suppliers that share our philosophy of sustainability to preserve our waters for future generations*

<b>braised 2.25 lb Maine lobster</b> <i>tarragon and lobster roe butter</i>	68
<b>butter-roasted Australian rock lobster tail</b> <i>drawn butter</i>	42
<b>seared diver-caught day boat Maine sea scallops</b> <i>black beluga lentils and jalapeño crème fraiche</i>	32
<b>pan-roasted Loch Duart Scottish salmon</b> <i>organic farro pilaf, thyme and roasted red pepper</i>	32
<b>fresh seafood ensemble</b> <i>Maine sea scallops, Hawaiian blue prawns and Australian sea bass</i>	36
<b>braised 1.25 lb Maine lobster</b> <i>tarragon and lobster roe butter</i>	36
<b>seared Hawaiian yellowfin tuna</b> <i>marinated sea asparagus and sweet chili pepper vinaigrette</i>	32
<b>sautéed Hawaiian blue prawns</b> <i>rice pilaf, andouille sausage and Louisiana gumbo</i>	25
<b>pan-roasted Australian barramundi sea bass</b> <i>braised Belgian endive, leeks and white verjus</i>	32

## ACCOMPANIMENTS

<b>béarnaise sauce</b>	3	<b>green peppercorn cognac sauce</b>	3
<b>hollandaise sauce</b>	3	<b>organic mushroom creamed demi-glace</b>	3
<b>bordelaise sauce</b>	3	<b>gold-mine aged shaft's bleu vein cheese</b>	4

# CHOCOLATES

## 5 HAND-CREATED CHOCOLATES

9

**please select any combination of 5 chocolates**

*dark chocolate espresso hand rolled truffle*

*milk chocolate Chambord hand rolled truffle*

*white chocolate vanilla cream hand rolled truffle*

*solid valrhona 66% dark chocolate*

*solid valrhona 40% milk chocolate*

*solid valrhona white chocolate*

*Amaretto milk chocolate with toasted almonds specialty chocolate*

*snap, crackle, pop milk chocolate with crispy rice cereal specialty chocolate*

*daily specialty chocolate creation (ask your server for details)*

## CORDIAL SHOOTERS

12

**with hand-rolled chocolate ganache**

**please select any combination of 3 cordial shooters**

*dark chocolate ganache & Chambord black raspberry*

*milk chocolate ganache & Amaretto*

*white chocolate ganache & Godiva white*

## FRUIT JUICE SHOOTERS

8

**with hand-rolled chocolate ganache**

**please select any combination of 3 fruit juice shooters**

*dark chocolate ganache & pomegranate juice*

*milk chocolate ganache & açai berry juice*

*white chocolate ganache & passion fruit juice*

## CHOCOLATE GIFT BOXES

**take home a special gift box with your favorite hand-created chocolates**

6 - PIECE GIFT BOX 10      8 - PIECE GIFT BOX 12      10 - PIECE GIFT BOX 16

# SIGNATURE COFFEE DRINKS

## espresso martini

15

*espresso, Baileys, Kahlúa, Navan Vanilla Liqueur*

## banana flow

12

*Malibu Banana, Stoli Vanil, Godiva Dark Chocolate, Kahlúa, fresh banana,*

*half and half, cinnamon sugar spice mix*

## royal treatment

12

*Baileys, Frangelico, Grand Marnier, espresso, Tender signature coffee,*

*half and half, topped with whipped cream, orange zest*

## grape nuts

12

*Tuaca, Nocello, Tender signature coffee, half and half,*

*topped with whipped cream, nutmeg*

# CHOCOLATE BEVERAGE COMPANIONS

## CORDIALS

CHOCOLATE  
DEMI-SHOT

GLASS

## PORTS

GRAND MARNIER

3

13

FONSECA BIN 27

10

KAHLÚA

3

9

GRAHAM'S 10 YR TAWNY

12

BAILEYS IRISH CREAM

3

9

SANDEMAN 20 YR TAWNY

16

AMARETTO DISARONNO

3

9

TAYLOR FLADGATE 30 YR TAWNY

20

FRANGELICO

3

10

TAYLOR FLADGATE 1985

20

SAMBUCA

3

10

GODIVA

3

10

# CHOCOLATE DESSERTS

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<b>valhrona dark chocolate soufflé</b>	9
<i>fresh strawberry sauce and crème anglaise</i>	
<b>hand-dipped malted chocolate milkshake</b>	9
<i>chocolate gelato, malted milk, chocolate pieces, homemade marshmallows and whipped cream</i>	
<b>flourless chocolate cake</b>	9
<i>vanilla sauce and whipped cream</i>	
<b>grandma's old-fashioned chocolate cake</b>	9
<i>just like grandma used to make, rich and moist chocolate cake with chocolate fudge ganache, chocolate sauce and vanilla bean gelato</i>	

# SPECIALTY DESSERTS

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<b>Tahitian vanilla bean crème brûlée</b>	9
<i>shortbread biscuit and fresh berries</i>	
<b>strawberry shortcake</b>	9
<i>farmers market strawberries, pound cake, strawberry syrup, strawberry gelato and whipped cream</i>	
<b>New York style cheesecake</b>	9
<i>caramel sauce, chocolate and pecans on pecan crust</i>	
<b>farmer's market fruit and berries</b>	9
<i>tree and vine-ripe farm fresh fruit, winter white honey and fig bars</i>	
<b>fresh baked homemade cookie and treat platter</b>	9
<i>all handmade cookies, brownies, fudge, date newton bars and marshmallows</i>	

## GELATO | *artisan style Italian ice cream*

## SORBET | *iced fresh fruit puree*

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<b>vanilla bean</b>	5	<b>raspberry</b>	5
<b>caramel pecan</b>	5	<b>mango</b>	5
<b>chocolate</b>	5	<b>apricot</b>	5
<b>strawberry latte</b>	5	<b>red cherries</b>	5
<b>banana</b>	5	<b>lemon</b>	5
<b>peach</b>	5	<b>cantaloupe</b>	5
<b>4-gelato tasting</b>	10	<b>4-sorbet tasting</b>	10