



To Begin

\$18

Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones
Burrata, Basil Compressed Tomatoes, Garbanzo Beans, Romesco
Gazpacho of Asparagus and Cucumber, Panchetta, Soft Egg

To Continue

\$24

Gnudi of Castlemagno Cheese, Wild Nettle, Rabbit
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron
Foie Gras Ganache, Rhubarb Gelée, Caramelized Brioche

To Finish

\$36

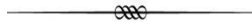
Prime Hanger Steak, Pomme Purée, Mushroom Conserva
Young Hen, Provencal Herbs, Melted Onions, Endive
Chinook Salmon, Sorrel, Asparagus, Fiddlehead Fern
Prime 8oz Burger, Brie Cheese, Truffle Aioli



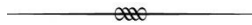
Chef's Tasting Menu – Spring 2017
(whole table must participate)

\$85

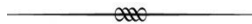
Grilled Gem Lettuce, Spring Onion Aioli, Capers, Boquerones



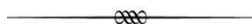
Gazpacho of Asparagus and Cucumber, Panchetta, Soft Egg



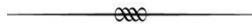
Crudo of Tuna, Watermelon Radish, Baby Fennel, Citron



Gnudi of Castlemagno Cheese, Wild Nettle, Rabbit



Prime Hanger Steak, Pomme Purée, Mushroom Conserva



Baba au Café, Hazelnut, Cherry and Lime Sauce

Executive Chef Nick Dostal
Executive Pastry Chef Evan Sheridan