

## for the table

Charcuterie Selection of Artisanal Cured Meats and House Made Pâté 29

Cheese Selection of Three 22 Selection of Five 29

Mer Bleue Oyster Organic Strawberry Mignonette 4.5 each

ORA King Salmon Crudo Black Garlic Shoyu, Green Apple, Crispy Skin, Salmon Roe 19

Coconut Tuna Poke Bowl Wakame Seaweed Salad, Wild Rice, Pineapple, Scallions 23

Grilled Organic Gems Avocado, Asparagus, Red Onion, Pumpkin Seeds, Lime 18

Beets & Goat Cheese Raspberries, Pistachios, Windrose Farms Greens 19

Greek Salad Heirloom Tomatoes, Cucumber, Kalamata Olives, Red Onion, Feta, Watermelon 18

Romanesco Cauliflower *Greek Yogurt, Almonds, Dates, Sumac* 16

Brussel Sprouts Hazelnuts, 30 Year Aged Balsamic, Brown Butter 15

Pamplona Chorizo Pizzetta Tomato Marmalade, Buffalo Mozzarella, Opal Basil 20

Truffle Pizzetta Wild Forest Mushrooms, Buffalo Mozzarella, Watercress 23

We Proudly Source Most of our Ingredients from Greece and the Mediterranean Region

We Support Local Organic and Sustainable Farming Practices Whenever Available  
Our Steaks are U.S.D.A Prime

20% Service Charge Added to Parties of 6 or More

*\*Consuming Meat, Seafood, Shellfish and Eggs served raw or undercooked may increase risk of food borne illness*

*\*Please inform your server of any allergies*

## main course

Beet Raviolini Cauliflower Mushroom, Fava Beans, Macadamia Nuts, Parmesan 26

Hokkaido Scallops Corn Raviolini, Baby Corn, Black Sesame 36

ORA King Salmon Seasonal Vegetables, Pea Purée, Marcona Almonds 38

Catch of The Day Sustainable, Wild Caught, Hazelnut Balsamic Meunière MP

Mary's Organic Roasted Chicken Sunchoke, Potatoes Two Ways, Black Truffle Sauce 29

Colorado Lamb Chop Smoked Eggplant, Walnuts, Fava Beans, Broccolini 39

Filet Mignon Straus Farm Center Cut 46

Chef's Prime Cut 40 Days Dry Aged, Bone Marrow, Brown Butter Mashed Potatoes, Jus MP

Sauces; Horseradish, Red Wine, Béarnaise

## on the side

Farmer's Market Roasted Vegetables 15

Green Asparagus Béarnaise Sauce, Shiitake, Watercress 14

Macaroni & Cheese 15 with Lobster & Black Truffles 25

Potatoes Two Ways Brown Butter Mashed, Crispy Fingerlings, Sunchokes 14

Skinny Fries *Herbs, Garlic* 8 Truffle Fries *Parmesan Reggiano* 13

Executive Chef Alex Manos