

Starters

ROASTED PALMEX FOIE GRAS

Mom's Zucchini Bread, Squash Blossoms, Licorice Root

MARINATED BIG EYE TUNA

Caramelized Hearts Of Palm, Marinated Watermelon, Kanzuri

NEW ENGLAND JONAH CRAB

Coconut Foam, Gala Melon, Puffed Tapioca

ORGANIC YELLOW CORN SOUP

Maine Lobster, Penguin Farm's Lemon Verbena

HEIRLOOM TOMATO SALAD

Garden Basil, Fennel Pollen, Sun Dried Tomato Vinaigrette

BRADLEY'S CAESAR SALAD

Main Courses

SLOW ROASTED KING SALMON

Minnesota Wild Rice, Romano Beans, Cucumber Crème Fraîche

MAINE DIVER SCALLOPS

Potato Croquettes, Yellow Wax Beans, Pesto

PAN ROASTED EAST COAST HALIBUT

Chickpeas, Monterey Squid Peppernade, Black Olive

PETALUMA ROSIE CHICKEN

Buckwheat Raviolis, Morels, English Peas

WOOD FIRED DUROC PORK LOIN

Corn Foam, Fava Bean Artichoke Succotash, "Crispy Skin"

OAK GRILLED PRIME BEEF RIBEYE

Maytag Soufflé, Organic Beets, Red Wine Essence

SOUTH DAKOTA BISON TENDERLOIN

*Potato Pave, Sweet White Onions, Syrah Froth
Market Price*

TRIPLE SEARED JAPANESE KOBE

Four Ounce Minimum

Sides

YUKON GOLD MASHED POTATOES

TWICE BAKED MAYTAG BLUE CHEESE SOUFFLE