

STARTERS

- + **parker house rolls**, herb & garlic butter, parmigiano **10**
- + **hand cut beef tartare on toast** sourdough, cornichon, caper, dijon, truffle aioli **18**
- + **corn chowder**, bacon, pickled gulf shrimp, nasturtium **15**
- + **crimson sweet watermelon salad**, tomato, feta, red onion, arugula **14**
- + **local tomato and stone fruit salad**, nectarine, meyer lemon preserves, greek olive oil **15**
- + **chopped salad**, gem lettuce, cucumber, chickpea, manchego **15**
- + **caesar salad**, baby gem, parmigiano frico, cracked black pepper, meyer lemon **15**
- + **Australian wagyu beef nigiri**, habanero-tangerine puree, yuzu, trout roe **28** (4 pcs)
- + **6oz spiced crab cake**, sweet corn, peaches, tamarind chutney, thai basil **26**
- + **fresh burrata**, melón, cucumber, proscuitto **17**

ENTREES

- + **Tracy's truffle and mushroom risotto**, grated black truffle, parmigiano, chanterelle, herbs **42**
 - + **seared scallops**, heirloom tomato veirge, herb oil **37**
 - + **halibut filet**, pole beans, chantrelle, sun gold buerre blanc **40**
 - + **roasted half chicken**, gold bar squash, summer sage, chicken and sherry jus **30**
 - + **crispy smoked hill country quail**, whipped potato, green tomato jam, chili honey **32**
 - + **grilled 8oz. black angus filet*** **53**
 - + **grilled 12oz. black angus NY strip*** **62**
 - + **grilled 16oz. black angus ribeye*** **68**
- *served with maître d'hôtel butter and choice of sauce au poivre or béarnaise

SIDES ^{10ea}

- + **whipped potatoes** roasted garlic
- + **local sweet corn**
feta, tarragon, aleppo, lemon
- + **french fries**, garlic, pimenton, lemon aioli
- + **crispy brussels sprouts**
white balsamic glaze, dijon, parsley
- + **sauteed rainbow chard**
rhubarb, honey, soft herbs