

SHARE

by
Curtis Stone

Charcuterie Platter

Jambon Iberico • Salami Finocchiona
Chicken Liver Parfait • House Pickles • Epi

APPETIZERS

Little Gems

Pickled Pearl Onion • Oro Blanco • Nasturtium Pesto

Shrimp Salad

Lemon Gel • Turnip • Citrus Salt • Brioche

Cavatelli

Beets • Castelmagno • Sun Choke • Brussel Sprout

Tagliatelle

Roasted Alaskan King Crab • Chili • Parsley

MAINS

Roast Turbot White Fish Gratiné

Gruyère Crumb • White Vermouth • Mushroom Duxelles

Butter Poached Lobster

Caramelized Endive • Endive Foam

Wild Mushroom Ragù

Cauliflower • Pine Nut • Bitter Green

Twice Cooked Duck

Fennel • Bacon Jus • Parmesan Crumb

Beef Cheek Pie

Porcini Mushrooms • Buttery Pastry

SIDES

Melted Leeks*

Confit Egg Yolk • Brioche Breadcrumbs

Braised Kale

Smoked Ham • Crispy Shallots

Potato Gratin

Truffles • Cream

Usual cover charge of \$39/person includes one selection from each course. Additional selections are available for a nominal surcharge.

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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CHEESE

Bethmale

France • Honey Comb • Baguette

La Gruta

Spain • Quince Paste • Toasted Pecan

Pantaleo

Italy • Pear “Mostarda” • Black Pepper Cracker

Shaft Blue

California • Crab Apple • Chestnut Cracker

DESSERTS

Dark Chocolate Crèmeux

Toasted Hazelnut Feuilletine • Burnt Vanilla Bean Ice Cream

Ricotta Fritters

Spiced Pear Rum Compote • Crème Fraîche Ice Cream

Tarte Au Citron Vert

Raspberry • Granola • Meringue

“Sharing food and conversation with family and good friends is the best way to eat. I love the process of passing plates amongst each other and creating meaningful connections, sharing what you like, and reflecting on your adventures during the day. It’s these moments that create memories we treasure forever.”

Curtis Stone

