



classic cuts / contemporary fare

Fall 2018

FIRST COURSE

soups

FARMERS MARKET SOUP

inspired by local ingredients from local farms

BUTTERNUT SQUASH SOUP

maple syrup/ cranberries/ pumpkin seeds ☒

raw/ chilled

WAGYU BEEF TARTARE SNAKE RIVER FARMS, ID

fingerling chips/ wild rocket/ quail egg ☒

OYSTERS

mongers fresh catch/ ice wine mignonette ☒

sautéed/ roasted

JD PACIFIC DIVER SCALLOPS

cauliflower/ pickled shimeji mushroom ☒

SPOT PRAWNS ALASKA

jean marc citronette/ chili oil ☒

FOIE GRAS HUDSON VALLEY FARMS, NY

seared / house jam/ butter toast

VEAL SWEET BREADS MARIN, CA

madeira demi glaze/ butter toast

greens

CAESAR

baby gem/ crispy prosciutto/ boquerónes/ spiced brioche

JD SCARLET BEET "RAVIOLI"

artisanal goat cheese/ hazelnut/ golden beet vinaigrette ☒

"WEDGE"

baby iceberg/ baby tomato/ bacon foam/ point reyes blue ☒

BARTLETT PEAR SALAD

baby kale/ goat cheese gnudi/ pomegranate/ pear cider ☒

eating raw or undercooked foods increases risk of foodborne illness

executive chef joshua sevrerson

ENTRÉE COURSE

steaks & chops

served with chef's truffle marrow butter and bordelaise

FILET MIGNON 8oz BLACK ANGUS ☒

FILET MIGNON 12oz BLACK ANGUS ☒

RIB EYE 14oz PRIME ☒

NEW YORK STRIP 12oz PRIME ☒

FILET MIGNON 6oz & ½ MAINE LOBSTER

wagyu 神戸

FLAT IRON 8oz MB3 IMPERIAL FARMS NE. ☒

SKIRT STEAK 12oz MB5 IMPERIAL FARMS NE. ☒

STRIPLOIN 12oz AA7 DARLING DWNS AUS. ☒

FILET MIGNON 10oz AA5 DARLING DWNS AUS. ☒

JD LORD STANLEY CUT 38oz AA5 DARLING DWNS AUS.

*lord stanley recommended for two guests

game & poultry

ENGLISH ROCK HEN CORNWALL, UK.

parsnip/ spelt/ jus poulet/ sage

SHORT RIB 12oz BRANDT FARMS, CA.

cabernet braised/ white grits/ chanterelle/ gouda fondue

ocean fish

SKUNA BAY SALMON VANCOUVER ISLAND, BC

applewood smoked/ celeriac/ smith apple/ stone mustard ☒

BRANZINO

beluga lentils, iberico chorizo, parsnip purée, beurre rouge

MAINE LOBSTER 2lb ATLANTIC

butter cracker stuffing/ lobster beurre fondue

We procure our steaks only from farms that practice humane, antibiotic and steroid free raising techniques. We believe in supporting local farms and fisheries, which practice sustainability and pesticide free growing.

SIDES

vegetables

BROCCOLINI

chilies/ garlic confit/ meyer lemon ☒ ☒

BUTTERNUT SQUASH

bourbon maple syrup/ sage ☒ ☒

CAULIFLOWER

white truffle butter ☒ ☒

BRUSSELS SPROUTS

pancetta/ balsamic/ parmesan ☒ ☒

WILD MUSHROOMS

autumn forest mix/ madeira wine ☒ ☒

potatoes/grains

YUKON GOLD MASHED POTATO

phoenician olive oil ☒ ☒

SALT BAKED POTATO

traditional ☒

RISOTTO CARNAROLI

seasonal truffle oil ☒ ☒

JD SELANNE'S MAC AND CHEESE

five cheese fondue/ brioche crumb ☒

sauces

BORDELAISE ☒

CLASSIC BÉARNAISE ☒

COGNAC PEPPERCORN ☒

POINT REYES BLUE CHEESE GRATIN ☒

CHAMPAGNE BEURRE FONDUE ☒

☒ gluten free

☒ vegetarian

JD chef's signature dish