

BROADWAY

by amar santana

FIRST

(PLEASE SELECT THREE (3))

DELICATA SQUASH SALAD

GREEN APPLE, AGED CHEDDAR, BRESAOLA, FRISÉE, SHERRY VINAIGRETTE

ROASTED HEIRLOOM BEET SALAD

HERB RICOTTA, BLOOD ORANGE VINAIGRETTE, PERSIAN CUCUMBER, FRESH HERB SALAD, PISTACHIO

KALE CAESAR SALAD

CREAMY PARMESAN DRESSING, PUMPERNICKEL CROUTON, SHAVED PARMESAN

HOUSEMADE FOCACCIA

SUNDRIED TOMATO, PARMESAN, WHIPPED BUTTER

MARKET OYSTERS ON THE HALF SHELL

SMOKED COCKTAIL SAUCE, PASSIONFRUIT MIGNONETTE, FENNEL CRACKER

JAPANESE HAMACHI SASHIMI

AVOCADO SORBET, CITRUS SESAME DRESSING, CILANTRO, WASABI TOBIKO

GRILLED CHARRED SPANISH OCTOPUS

BLACK OLIVE YOGURT, ROMESCO, PICKLED PEPPERS, CRISPY POTATO

CIDER BRAISED PORK CHEEKS

CRANBERRY CARAMEL, ROASTED PARSNIP PURÉE, APPLE-BALSAMIC JUS

FREE RANGE ORGANIC EGG YOLK RAVIOLO

RICOTTA CHEESE, DUCK PROSCIUTTO, HAZELNUT, AGED BALSAMIC, SAGE

SAUTÉED MARY'S FARM CHICKEN LIVERS

DRIED APRICOT PURÉE, MELTED LEEK, HAZELNUT, BACON, BALSAMIC BROWN BUTTER

ROASTED BEEF BONE MARROW

OXTAIL-MUSHROOM MARMALADE, GARLIC CONFIT, GRILLED SOURDOUGH BREAD

ARTISAN CHEESE PLATE

DRIED FRUIT BREAD, CANDIED NUTS, HOUSEMADE CONDIMENTS

***ALLERGY WARNING:** NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING/PREPARATION AREAS. CROSS-CONTACT WITH OTHER FOODS MAY OCCUR DURING PRODUCTION. WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ANY PARTICULAR ALLERGEN.
IF YOU HAVE A KNOWN ALLERGY, PLEASE INFORM YOUR SERVER.

*CONSUMING RAW OR UNDERCOOKED MEATS (RARE/MEDIUM-RARE), POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* CHANGES & MODIFICATIONS ARE POLITELY DECLINED

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SECOND

(PLEASE SELECT THREE (3))

QUINOA AND WILD MUSHROOM STUFFED POBLANO CHILE

POBLANO PEPPER, CASHEW AJO BLANCO, POMEGRANATE, CRISPY ONION

HERB ROASTED MEDITERRANEAN BRANZINO

CAULIFLOWER PURÉE, PICKLED CLAM SHELL MUSHROOM, TRUFFLE JUS

SPINACH CRUSTED SCOTTISH SALMON

PARSNIP PURÉE, BRAISED RED CABBAGE, PINOT NOIR-BUTTER SAUCE

PAN ROASTED MAINE SEA SCALLOPS

POTATO GRATIN, RAISIN-CAPER MARMALADE, WHITE WINE BEURRE BLANC

CHOCOLATE CAVATELLI PASTA

SPICY PORK RAGOUT, PICKLED CHERRY, SAGE, SHAVED PARMESAN

THYME BASTED SONOMA DUCK BREAST

ENDIVE MARMALADE, DUCK CONFIT-STUFFED APRICOT, CELERY ROOT PURÉE, CASSIS-DUCK JUS

GRILLED SMOKED PORK CHOP

CARAMELIZED FIG, ROASTED GARLIC POLENTA, BACON-BALSAMIC JUS

BRAISED LAMB SHANK

PRUNE-ONION MARMALADE, MOROCCAN COUSCOUS, LAMB BROTH, ALMOND

GRILLED MARINATED PRIME SKIRT STEAK

ROASTED FINGERLING POTATO, SHISHITO PEPPER, CHIMICHURRI, CARAMELIZED ONION JUS

GRILLED PRIME NEW YORK STEAK

GRILLED PETIT FILET MIGNON (2) 3OZ MEDALLIONS

SMOKED MARROW BORDELAISE, SAUTÉED SPINACH, ROASTED HEIRLOOM CARROT

SIDE DISH

CRISP FRENCH FRIES, CHIPOTLE AIOLI

CRISP BRUSSELS SPROUTS, CHINESE SAUSAGE, CILANTRO, SWEET AND SOUR

CHARRED EDAMAME, YUZU LIME, CITRUS SALT

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DESSERT

(PLEASE SELECT TWO (2))

APPLE TARTE TATIN

APPLE BUTTER, ARMAGNAC PRUNE ICE CREAM
BROWN BUTTER POWDER

LEMON RICOTTA FRITTERS

LEMON CREAM, ROSEMARY HONEY

CHOCOLATE PRALINE CRUNCH

SALTED CARAMEL ICE CREAM, CANDIED HAZELNUTS

OH BEEHIVE

LEMON GOAT CHEESE MOUSSE, HONEYCOMB,
ELDERFLOWER, HONEY ICE CREAM

BOURBON VANILLA BEAN PANACOTTA

STRAWBERRY SORBET, CHOCOLATE PEARLS, TARRAGON

ARTISAN CHEESE PLATE

DRIED FRUIT AND WALNUT BREAD, CONDIMENTS

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