

# VUE 1913

AN AMERICAN BRASSERIE



*Vue 1913 offers guests a comfortable and stylish setting for a leisurely meal designed with only the love of food in mind.*

## SIGNATURE STARTS

- HEIRLOOM TOMATO *gf n* 18

goat cheese panna cotta, cucumber, pistachio, strawberry white balsamic reduction
- MARINATED BEETS *gf* 16

sunflower sprouts, mascarpone, pepitas, lemon-infused oil
- CLASSIC TRUFFLE CAESAR 21

petite gem romaine, black truffle, shaved crouton, lemon, caesar dressing
- SEARED TUNA\* *gf* 23

garlic chips, citrus crema, ají-coconut amarillo, chive oil
- WAGYU BEEF TARTARE\* 36

snake river farm wagyu, pickled shallot, caper, chive, farm egg yolk, warm baguette
- POTATO LEEK SOUP *gf* 14

yukon, crème fraîche, parmesan-bacon tuille, leek dust
- MUSHROOM ARANCINI 16

summer truffle, black garlic mushroom purée, crispy herbs, parmesan
- RICOTTA Malfatti\* 17

parmesan cream, crispy prosciutto, fennel, 62-degree egg, black truffle

## CHEF-SELECTED CAVIAR

*Served with crème fraîche and house chips*

- BLACK STURGEON\* 180

HACKLEBACK\* 120

## ENHANCEMENTS

*Added to an entrée of your choosing*

- LOBSTER\* 65

SCALLOPS\* 36

BLACK TRUFFLES *gf vg* 25

CHEF’S MUSHROOM BLEND *gf vg* 14

## FROM THE PAN

- BUTTER-POACHED LOBSTER\* 80

spring peas, morels, spring onion, toasted fregola, sauce robert
- ROASTED TILE FISH\* *gf n* 60

petite summer squash, corn soubise, almond gremolata, citrus cream
- SEARED SCALLOPS\* *gf* 69

tarragon-pea risotto, housemade bacon, pickled pearl onion, morel
- CHICKEN BALLOTINE 53

farro risotto, roasted nectarine, fennel vin jaune
- ROASTED MUSHROOMS *gf vg* 38

carrot-ginger & coconut purée, asparagus, chickpea panisse, beet rice chip
- TEA-SMOKED DUCK BREAST\* *gf* 55

confit duck thigh, savoy cabbage, carrot-ginger apricot glaze

## FROM THE BROILER

- HERB & MUSTARD-CRUSTED LAMB RACK\* 80

mushroom croquette, shiitake cap, arugula panade, blackberry demi-glace
- FILET MIGNON\* *gf*

whipped potatoes, asparagus, duxelles, red wine demi-glace

Certified Angus Beef 7oz 69

Snake Farm River Wagyu 5oz 95
- ELK TENDERLOIN\* 80

celery root purée, cipollini onions, cardamom streusel, fennel demi-glace
- 24-HOUR BEEF SHORT RIB *gf* 58

creamy polenta, bitter greens, braising jus, crispy leeks, apricot mostarda

Gluten-friendly bread available upon request

*gf* gluten-friendly    *vg* vegan    *n* contains nuts/peanuts    *df* dairy-free

*\*This item contains (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.*