

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

TRUFFLE CAESAR 21

petite gem romaine, black truffle, shaved crouton, lemon, caesar dressing

SEARED TUNA* 23

garlic chips, citrus crema, ají-coconut amarillo, chive oil

WHITE STURGEON CAVIAR* ½OZ 80

crème fraîche, potato pavé, chives

WAGYU BEEF TARTARE* 36

snake river farm wagyu, pickled shallot, caper, chive, farm egg yolk, warm baguette

POTATO LEEK SOUP 14

yukon, crème fraîche, parmesan-bacon tuile, 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

ENHANCEMENTS

Added to an entrée of your choosing

LOBSTER* *gf* 65

SCALLOPS* *gf* 36

BLACK TRUFFLES *gf vg* MKT

CHEF'S MUSHROOM BLEND *gf* 14

FROM THE PAN

BUTTER-POACHED LOBSTER* 80

spring peas, maitake mushroom, spring onion, toasted fregola, sauce robert

CHILEAN SEA BASS* *gf n* 60

petite summer squash, corn soubise, almond gremolata, citrus cream

SEARED SCALLOPS* *gf* 69

tarragon-pea risotto, housemade bacon, pickled pearl onion, maitake mushroom

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 River Farms Wagyu 5oz 95

ELK TENDERLOIN* 80

celery root purée, cipollini onions, cardamom streusel, fennel demi-glace

24-HOUR BEEF SHORT RIB 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.