

VUE 1913

AN AMERICAN BRASSERIE



STARTERS

BREAD SERVICE 14
hokkaido milk bread, sorghum butter, maldon salt

CHEF'S CAVIAR SERVICE* MKT
1oz caviar, potato crisp, crème fraîche, chives

GAZPACHO **gf** 21
jumbo lump crab, cucumber, corn salsa, chili oil

BABY LETTUCE CAESAR* **gf** 19
gem lettuce, anchovy crisp, salmon roe
pickled shallot, caesar espuma

ROASTED BEETROOT TARTARE **vg df** 17
ají amarillo, capers, fresh herbs, crostini

SEARED TUNA* **gf df** 29
compressed watermelon, yuzu-soy, garlic chip
orange segments

CHARRED SPANISH OCTOPUS **gf df** 28
romesco, tri-color cauliflower, preserved lemon

CRISPY PORK BELLY **gf n** 28
kimchi, guilford grits, spiced peanuts, tamari glaze

HARPER MOUNTAIN MUSHROOMS **vg df** 24
sweet pea purée, black rice cracker, micro salad

ENTRÉES

BUTTER POACHED LOBSTER **gf** 85
spinach risotto, zucchini, cherry tomato
lemon beurre blanc

MARINATED TOFU **vg df** 38
crispy rice, pea miso purée, bok choy, mushroom
red pepper gelée

CHILEAN SEA BASS **gf** 69
asparagus, blistered tomato, corn purée

RABBIT PAPPARDELLE 56
housemade pasta, truffle cream, crispy mushroom

FILET MIGNON* **gf** 76
potato mousseline, brussels sprouts
mushroom duxelles, bordelaise

SMOKED DUCK BREAST* 60
charred bok choy, confit croquette
blueberry-bourbon compote

SNAKE RIVER FARM WAGYU FILET* **gf** 115
potato mousseline, asparagus, mushroom, au poivre

HERB-CRUSTED ELK RACK* 80
parsnip purée, potato pavé, charred leek
green peppercorn demi-glaze

ENHANCEMENTS

added to any appetizer or entrée of your choosing

CAVIAR **gf df** 60
1/3 oz ossetra

SHAVED TRUFFLE **gf vg df** 25

LOBSTER **gf** 65

CHEF'S MUSHROOMS **gf vg df** 10

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.*