THE CRYSTAL ROOM

APPETIZERS

POACHED LOBSTER TAIL 24
grilled lemon / rémoulade / petite greens

CRAB & ARTICHOKE DIP 17
grilled baguette

OYSTERS ON THE HALF SHELL* *gf n* 22
cocktail sauce / mignonette
japanese oyster dressing / salmon roe

AHI TUNA TARTARE* *gf* 22
citrus / truffle / cucumber / avocado

ROASTED BEETS & BURRATA *gf* 22
beet coulis / pickled kumquats
lemon-vanilla vinaigrette

CRISPY SWEETBREADS 19
yuzu & garlic aioli

SOUPS & SALADS

SEAFOOD BISQUE 17
chili oil / micro celery

GRILLED HEARTS OF ROMAINE 16
chili pumpkin seeds / garlic yogurt dressing / shaved grana padano

SPINACH & PEAR SALAD *gf n* 18
toasted pecans / rosemary vinaigrette / gorgonzola

MIXED GREENS 16
pickled onions / carrot / tomato / crispy chickpeas / minus 8 vinaigrette

ENTRÉES

BRAISED BEEF SHORT RIB 57
parsnip purée / shaved brussels / haystack onions / braising jus / horseradish gremolata

GRILLED LAMB LOIN 42
orzo salad / scallion mint salsa / lingonberry

DUCK BREAST *gf* 66
roasted red pepper velouté / seasonal grilled vegetables / potato purée

PAN-ROASTED HALIBUT *gf* 49
cucumber & apple / potato leek purée / herb oil

HOUSE-MADE RICOTTA RAVIOLI 32
ricotta / pancetta / peas / parmesan

GRILLED PRIME FILET* *gf* 68
honey bordelaise / potato purée / grilled asparagus / tomato / local mushrooms

TOFU SCALLOPS *gf* 33
green bean & shiitake ragout / roasted tomatoes / basil

HERITAGE PORK CHOP 46
cheddar risotto / apple compote / crispy kale

SLOW-ROASTED CHICKEN *gf* 45
potato purée / grilled asparagus / mushrooms & tomatoes / roasted garlic demi-glace

DESSERTS

PECAN PIE À LA MODE *n* 16
VALRHONA CHOCOLATE CAKE 16
PASSION FRUIT CRÈME BRÛLÉE *gf* 16

gluten-friendly bread available upon request

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

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

21% service fee will be added for parties of 11 or more.