



COLD APPETIZERS

BEET'S & YOGURT	10
GOAT CHEESE GREEK YOGURT RADISH MINT TOASTED PISTACHIO PEPPER ORANGE	
BURRATA	14
HEIRLOOM TOMATOES SHALLOT MARMALADE FRUIT MINT TOASTED PEPITAS	
CRUDO*	25
BLUE FIN TUNA LOIN ORANGE FRESNO RADISH SOY SAUCE MICRO GREENS CHIVES LIME ADD ROYAL OSCIETRA CAVIAR +18	
SMOKED BEEF TARTARE*	28
GRILLED BRIOCHE LEMON PECORINO EXTRA VIRGIN OLIVE OIL CHIVES SMOKED CURED EGG YOLK ADD ROYAL OSCIETRA CAVIAR +18	
FOIE GRAS TORCHON*	36
TOASTED BRIOCHE FIG JAM	

HOT APPETIZERS

RICOTTA DUMPLINGS	12
BLACK PEPPER SAUCE	
ROASTED CAULIFLOWER	10
ANCHOVIES ALMONDS MINT PEPPER FLAKES ONION GARLIC	
BERKSHIRE PORK BELLY	21
APPLES 2 WAYS PORK JUS	

SIGNATURE CUTS

BONE-IN PORK CHOP*	48
BERKSHIRE PORK MISO JUS SMOKED STONE FRUIT MUSTARD GREENS	
SHORT RIB*	52
MORGAN RANCH WAGYU CAULIFLOWER PURÉE HORSERADISH BLACK GARLIC CRISPY ONION SHITAKE MUSHROOMS DEMI-GLACE	
BEEF WELLINGTON*	66
PRIME FILET MIGNON WILD MUSHROOMS PROSCIUTTO DEMI-GLACE *LIMITED AVAILABILITY*	
34 OZ TOMAHAWK*	140
MORGAN RANCH WAGYU BLACK TRUFFLE BUTTER POMME FRITES	
STRIPLOIN*	70
PRIME 14OZ PARSNIP PURÉE ASPARAGUS AU POIVRE SAUCE	

CHEFS OFFERINGS

ALL GUESTS MUST PARTICIPATE

TASTING MENU	150
SEVEN COURSES OF CHEFS FAVORITES THROUGHOUT THE MENU	
WINE PAIRING	20Z/30Z
CHEF'S CHOICE*	95/130
BMF SELECTION**	150/225

ENTREES

HAND MADE PASTA

SPAGHETTI ALLA CHITARRA	18
HOUSE BOLOGNAISE PECORINO CHIVES	

AGNOLOTTI	21
BERKSHIRE PORK BELLY EGG YOLK PECORINO CHIVES BLACK PEPPER GARLIC	

GIRASOLES	32
DUNGENESS CRAB PEPPERED CREAM SAUCE CHIVES MASCARPONE PECORINO	

FROM THE SEA

SCALLOPS*	46
SMOKED BACON CAPERS SWEET POTATO PURÉE SWEET POTATO HASH	

KING SALMON*	38
ORA NEW ZEALAND SALMON CONFIT LEEKS SALMON ROE CITRUS BEURRE BLANC	

WHOLE BRANZINO*	36
LEMON LIVORNESE SAUCE	

FROM THE LAND

JIDORI AIRLINE CHICKEN	25
WILD MUSHROOM POTATO RISOTTO PECORINO ROSEMARY OIL	

DUCK BREAST*	42
HUDSON VALLEY HONEY GASTRIQUE ROASTED CARROTS CARROT PURÉE HAZELNUTS	

WE ARE PROUD TO SUPPORT LOCAL FARMS, RANCHES &
SUSTAINABLE PRACTICES. THESE ITEMS MAYBE SERVED RAW OR
UNDERCOOKED * CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS *

20% AUTOMATIC GRATUITY ON ALL PARTIES OF 6 OR MORE