

## PLATS DU JOUR

### MONDAY

Duck Leg Confit 28  
french lentils, frisée salad, duck jus

### TUESDAY

Filet Mignon 50  
potato gratin, sauce au poivre  
*make it surf +30*

### WEDNESDAY

Veal Milanese 47  
wild mushrooms  
wild mushroom cream, frisée

### THURSDAY

Red Wine Braised Beef  
Short Ribs 42  
heirloom carrots  
yukon gold potato puree

### FRIDAY

Pan Seared Atlantic Halibut 39  
marble potatoes, fava beans, peas  
asparagus, beurre blanc

### SATURDAY

Colorado Rack of Lamb 45  
moroccan couscous, apricots  
almonds, pickled cauliflower, lamb jus

### SUNDAY

Dry-Aged Bone in Prime Rib 75  
fingerling potatoes  
roasted baby carrots, bordelaise sauce



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## VIN DU JOUR

### MONDAY

Bethel Heights 'Casteel' 2021  
Pinot Noir, Oregon  
Bottle: \$195 | Glass: \$35

### TUESDAY

Mount Eden Vineyards,  
'Domaine Eden' 2017  
Cabernet Sauvignon, Santa Cruz, California  
Bottle: \$116 | Glass: \$30

### WEDNESDAY

Zind-Humbrecht, 'Clos Windsbuhl' 2014  
Riesling, Alsace, France  
Bottle: \$136 | Glass: \$30

### THURSDAY

Franck Balthazar, 'Chaillot' 2015  
Syrah, Cornas, Northern Rhône, France  
Bottle: \$135 | Glass: \$30

### FRIDAY

Rhys, 'Horseshoe Vinyard' 2013  
Chardonnay, Santa Cruz, California  
Bottle: \$176 | Glass: \$30

### SATURDAY

Diamond Creek, 'Red Rock Terrace' 2006  
Cabernet Sauvignon, Napa Valley, California  
Bottle: \$426 | \$75 per glass

### SUNDAY

Château Clerc Milon 2010  
Cabernet Blend, Bordeaux, France  
Bottle: \$226 | Glass: \$45 per glass



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