

IN THE MONTH OF FEBRUARY

We get excited for Meyer Lemons,
Cold Water Scallops and Dungeness Crab

For the Table

House Made Charcuterie Platter 15
Grilled Rustique Bread, Accoutrements

Truffle Risotto Fritters 10
Parmesan Cheese, Herb Crème Fraîche

Crab Beignets 11
Caper Rémoulade, Micro Basil

Starters

Lightly Cured Pacific Hamachi 15
Winter Citrus, Basil Seeds, Ginger Milk Foam

Shaved Angus Beef Carpaccio 15
Butter Poached Egg, Marinated Mushrooms, Perigord Truffle Puree

Roasted Foie Gras Terrine 18
Allspice Pain Perdu, Roasted Seckel Pear, Burnt Honey

Citrus Marinated Rainbow Beets 12
Pomegranate Seeds, Toasted Pistachio, Ricotta Beignets

Little Gem Lettuce and Poached Quince Salad 12
Spiced Pepitas, Fennel, Preserved Orange Dressing

Pasta

Hand Rolled Garganelli Pasta 15 · 25
Braised Beef Cheek Ragout, Spinach, Crumbled Goat Feta Cheese

Baked Ricotta and Spinach Gnudi 14 · 24
Eggplant Relish, Frisée, Minestrone Broth

Meat and Game

7 Spice Roasted Peking Duck Breast 34

Quince Tart Tatin, Braised Endive, Baby Turnip Confit

Herb Roasted Lamb Loin 32

Creamy Polenta, Braised Escarole, Kumquat Mostarda

Coffee Rubbed Beef Strip Loin 34

Toasted Chestnut Barley, Broccoli Rabe, Bacon Vinaigrette

Seafood

Butter Basted Idaho Trout Filet 31

Toasted Pine Nut Quinoa, Prosciutto di Parma, Cauliflower Fondue

Oven Braised Loin of Maine Monkfish 32

Veal Sweetbread Ragout, Butter Braised Greens, Heirloom Shell Beans

Crispy Skin Artic Char 32

Braised Fennel, Baby Bok Choy, Mussel Saffron Sauce

Sides

Equinox Truffled Macaroni and Cheese 14

Elbow Macaroni, Vermont Cheddar

Roasted Brussels Sprouts 8

Smoked Bacon, Chestnut Maple Vinaigrette

Warm Foraged Mushrooms and Calypso Bean Salad 10

Aged Sherry Vinegar, Arbequina Extra Virgin Olive Oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.