

birthday waffle

top a _____ w/ _____
sautéed in _____, _____
_____, & _____

add _____ &

gluten, dairy, egg, alcohol

blueberry cheesecake

whip _____, _____,
_____, & _____

add in _____, _____,
_____, & _____

pour over _____

swirl in _____

garnish w/ _____
_____, _____

gluten, dairy, egg

sticky toffee pudding

make a cake made w/_____,
_____, _____, _____, & _____

pair w/ a scoop of _____

infuse w/ 5hr milk _____

top with _____

gluten, dairy, egg

candy bar

fold _____ into _____

coat w/ layers of _____,
_____, _____, & a

serve w/ _____,
_____, _____
_____, & _____

dairy, egg, nut, nightshade

strawberry rhubarb panna cotta

set w/ _____

_____,

_____ & _____,

_____ & _____

add in:

for crunch:

_____,

_____, & _____

gluten, dairy, nut

chocolate peanut butter cake

cake:

_____, _____, _____, _____
_____, _____, _____,

frosting:

_____, _____, _____,

top w/ _____, _____, &

gluten, dairy, egg, nut

hot fudge brownie sundae

layer _____, warm _____, &
_____, _____,
_____, & _____ice
creams

garnish w/ _____,
_____, _____,
_____, & _____

gluten, dairy, egg, alcohol

adult root beer float

fill a soda fountain glass w/
root beer syrup (_____,
_____, _____,
_____, _____,
_____, _____), _____
_____, _____, _____
_____, & _____

dairy, alcohol

adult green river float
fill a soda fountain glass w/
_____, _____,
& _____
dairy, alcohol

sorbet

bread & butter

_____ &

_____ & _____
_____, w/ _____, _____,
_____, _____,
_____, & _____

garnish w/ _____, _____
& _____

gluten, nightshade, honey

oysters

3 white stone

3 netarts

golden balsamic mignonette

_____ ,

_____, _____, _____ &

house cocktail sauce

_____, _____,

_____, _____,

_____, _____ & _____

finfish, allium, nightshade

ahi tuna

_____;

_____, _____, & _____

_____;

_____, _____, & _____

_____;

_____ , _____ , _____ ,

allium, nightshade, nut

shrimp cocktail

toss _____ &
_____ in _____

atop _____
_____ & _____ set in_

& _____
_____, _____,
_____, _____

garnish w/ _____ &

shellfish, dairy, allium,
nightshade

escargot

bake in _____

_____, _____, _____,

_____, _____,

_____, & _____

top w/ _____

serve w/ _____

garnish w/ ____ & _____

gluten, dairy, nightshade

heirloom tomato

top w/ _____

_____, _____,

_____, _____

garnish w/ _____ & _____

gluten, nut, nightshade, legume

paté

purée & bake

_____, _____, _____,
_____, _____, _____, & _____

top w/ _____ of _____
_____ set in _____

garnish w/

_____,

gluten, dairy, egg, allium,
alcohol

steak tartare

minced _____, _____,
_____, _____, _____,
_____ & _____

top_w/ _____

serve w/ _____

garnish w/ _____
_____, _____, & _____

gluten, dairy, egg, allium,
nightshade, soy

octopus

sous vide in _____ & _____ &
charred_in a cast iron pan

sits atop_____

_____, _____, _____,

_____, _____,

_____, _____ & _____

topped w/ shaved raw &
pickled_____, _____, _____

garnish w/ _____, _____,

seafood, allium, nightshade

mussels

steam 3/4 lb _____ in

_____, _____,

_____, _____,

_____, _____,

_____, _____, _____

_____, _____, _____

top w/ _____

seasoned w/ _____

garnish w/ _____, _____,

_____, _____

gluten, finfish, allium,
nightshade

baby greens

toss _____ w/ _____,
_____, ____ & _____ in

garnish w/ ____ & _____

allium, nightshade, alcohol,
caffeine, honey

caeser

_____is 50% grilled,
50% raw, topped w/ _____
& _____, & dressed
w/ _____ &

gluten, finfish, dairy, egg, allium

salt roasted beets

roast _____ & _____ on a
bed of salt

dress w/ _____

serve w/ charred & pickled
_____, _____
_____, &

garnish w/ _____, _____ & _____

dairy, allium, nightshade,
alcohol, caffeine, honey

cacio e pepe

toss _____ w/ _____,
_____, _____

for _____ add _____, _____
_____, _____

gluten, dairy, egg_

pappardelle

toss w/ _____

_____, _____, _____

_____, _____, _____, _____

& _____

top w/ _____,

_____, _____,

_____, _____ & _____

gluten, dairy, egg, alcohol,
allium, nightshade

short rib dumplings

braise _____ w/
_____ & _____ & mix
w/ _____,
_____, _____ & _____
serve w/ _____ & _____

garnish w/ ____ & _____

gluten, finfish, dairy, alcohol,
allium, nightshade

vegetable risotto

_____ cooked w/
_____, _____, _____,
_____, finished w/

top w/ shaved _____, _____,
_____dressed in _____

finished w/ _____
& _____

alcohol, allium, nightshade, nut,
seaweed, msg

cauliflower steak

center cut of _____ is
blanched, grilled, & marinated
in _____, served w/

hot smoked in _____,
cooked in _____
w/ _____ & _____,
& _____

_____, _____
_____, _____, _____, _____

garnish w/ _____, _____
_____ & _____,
_____, _____

dairy, allium, nightshade, legume, msg

dayboat scallops

brined & seared a la plancha in

cooked in _____, finished with
_____ & _____, topped
w/ _____

_____, _____,

_____,

_____, _____ & _____

garnish w/ _____ & _____

_____blanched & fried in _____

gluten, dairy, allium

salmon

pan seared, skin off, served
w/ _____(_____,
_____, _____, _____) sautéed w/
_____ & _____

sits atop _____
_____purée of _____,
_____, & _____
_____mounted w/ _____
_____ & _____, _____,
_____, _____, _____

gluten, dairy, egg, allium,
nightshade

whole rainbow trout

brined, seared a la plancha in

sits atop _____

grilled & steamed w/ _____

_____ & _____

& _____

comes w/ _____,

_____, _____, _____ &

dairy, allium, nightshade

chicken moutarde

1/2 organic Amish _____
brined for 24 hrs, deboned,
roasted w/ crispy skin.

serve w/ spring vegetables

_____, _____,

_____, _____

& a sauce moutarde

_____, _____, _____,

_____, _____, _____,

gluten, dairy, allium, alcohol,
nightshade

grilled lamb chops

grill a 3 bone rack of lamb

serve atop a hash of

_____, _____

_____, _____,

drizzle w/ _____

garnish w/ _____ & _____

allium, nightshade

blvd burger deluxe

fresh 8oz _____

cooked a la plancha

toasted _____

1 yr aged _____

burger sauce

_____, _____,
_____, _____

& _____

gluten, dairy, egg, allium,
nightshade, soy

6oz filet mignon / petite cut
10 oz filet mignon / center cut
creekstone farms, NJ

16oz new york strip
60 day dry aged
slagel family farms, IL

22oz bone-in ribeye
21 day dry aged
pat lafrieda, creekstone farms

32oz bone-in porterhouse
60 day dry aged
pat lafrieda, creekstone farms

grilled & brushed w/ _____, _____, &

12 oz bone-in pork chop
double cut
grilled, vacuum sealed, sous-vide for 45 min at
142F, then grilled to desired temperature

comes w/ _____, _____, _____

dairy, nightshade

seafood tower

steam 1.5lb _____
.5lb _____
4pc u8 blue gulf jumbo _____

seared cool red 75%
seared warm red 50%
seared hot pink 25%
slight hint of pink
broiled brown

R
MR
M
MW
W

served w/ _____,
_____, _____,
_____, _____

finfish, dairy, egg, allium,
nightshade

alaskan king crab

1/2 lb is 2 legs

full 1b is 4 legs

grilled as luxe upgrade

served w/ _____,

_____, _____

finfish, dairy, egg, allium,
nightshade

petrossian caviar malossol ‘little salted’ 3-5%

kaluga huso hybrid
chingdao lake, china
briny w/ hints of butter
medium to large
dark gray to light golden green

siberian sturgeon
world’s deepest lake
lake baikal, russia
woody, fresh, fruity
medium
dark gray & obsidian

lake in hunan province, china
briny, deep buttery taste
extra large
emerald green to ginger

_____, _____, _____, _____,
_____, _____, _____, _____, _____,

gluten, dairy, egg, allium

bar snacks

_____ marinated in _____,
_____, & _____, served
atop a spicy _____ sauce

crispy _____ fried &
dusted w/ _____

marcona _____ seasoned
w/ _____ & _____

allium, nightshade, legume,
nut, coriander

grilled vegetables

_____, _____, _____
_____, _____, &
_____ seasoned w/ ____ &
_____ & _____, grilled, tossed
in _____ & topped w/
_____ (w/ olive
oil, salt, & aleppo)

garnish w/ salt, aleppo, micro
parsley

allium, nightshade

brussel sprouts

fried & tossed w/ _____

& _____, topped w/

_____ (rendered

_____, _____, _____

_____) & a _____

sits atop a _____

99% roasted red pepper

1% pickled fresno chili

pepper

garnish w/ _____

_____, _____

pork, nightshade, egg

mixed mushrooms

beech, maitake, oyster, king

roasted & braised in _____

_____ caramelized &

deglazed w/ _____, _____

_____, _____, _____,

_____, _____, _____

_____, _____, & _____,

reduced & mounted w/ _____

garnish w/ _____

finfish, dairy, allium,

nightshade, alcohol

creamed potato

_____ diced,
cooked in _____ w/ _____
_____, _____, _____, &
_____, & finished w/ _____

w/ _____

finfish, dairy, allium,
nightshade, alcohol

butter poached king crab

2oz _____ warmed in
_____ & topped w/
_____ & _____
dairy, allium

bordelaise

_____ carmelized &
deglazed w/ _____,
_____, _____,
_____, _____, _____,
_____, _____, & _____
_____, reduced to a sauce
consistency & mounted w/

finfish, alcohol, dairy,
nightshade

au poivre
bordelaise w/ _____
_____ & _____

béarnaise
_____ emulsified
in _____ & _____
_____ & flavored w/ _____
_____, _____,
_____ in a
reduction of _____ & _____
dairy, egg, allium, alcohol

chimichurri
_____, _____,
_____, _____, _____,
_____, _____,
_____, _____, _____,

_____ & _____
allium

foie butter

_____ seasoned w/
_____, _____, & _____
_____, cooked for 3 min
at 100°C, whipped w/ equal
part _____, passed through
a tamis before folding in
10% by weight _____
_____ (_____,
_____, _____)
dairy, alcohol, nightshade

bone marrow butter

_____ & _____
_____, w/ _____, _____,
_____, _____,
_____, & _____

finfish, allium

yuzu kosho

ferment _____, _____,
_____, _____

raz el hanout_

_____, _____,
_____, _____,
_____, _____, _____,
_____, _____

fine herbs

50% _____ 30% _____
20% _____

vegan demi-glance

_____, _____,
_____, _____, _____,
_____, _____,
_____, _____,
_____, _____,
_____, _____,

nightshade, allium,
seaweed, msg

black tea kombucha vinaigrette

ferment for 1 month,
marinate w/ _____, _____,

_____, _____, _____,
_____, leave out for 2 days
allium, alcohol, caffeine,
honey

beet tartare

_____, _____, _____

porcini brodo

_____ & _____
dairy

french green lentils

hot smoked in _____,
cooked in _____
w/ _____ & _____,
dairy, allium, legume

Questions:

why is it called a beurre blanc on the salmon?

what is '5 hr caramel' & where do we use it?

what do we use for a 'plancha'?

