

## STARTERS

### Heirloom Tomato Salad (VG)

Baby Red Romaine | Thai Basil Pistou | Whipped Crow's  
Goat Cheese | Sonoran Citrus Vinaigrette | Crispy Shallots  
Sourdough Crumble  
26

### Hamachi Crudo (GF)

Yuzu Kosho Agua Chile | Avocado Puree | Black Garlic |  
Fresno | Puffed Rice  
29

### Mini Lobster Tacos (GF)

Butter Poached Lobster | Yuzu Aioli | Radish | Avocado  
Mousse | Tobiko  
35

### Red Rock Seafood Chowder (GF)

Lump Crab | Corn | Anaheim Pepper | Ancho Oil  
Crisp Masa Tules  
24

### Coco-Braised Pork Belly

Mole Verde | Fava Beans | Butter Braised Turnip  
Toasted Pepita Chili Crunch | Coco Jus  
25

### Coconut Lemongrass Crab Cake

Papaya & Thai Basil Salad | Chili Lime Nuoc Cham  
Nori Crisp | Toasted Coconut & Macadamia  
36

### Copper State Prime Beef Tartare

Ancho Oil | Hatch Green Chili | Stone Ground Mustard  
Shallots | Fried Capers | Bourbon Sabayon | Seeded Sourdough Toast  
32

## ENTRÉE

### Seared Diver Scallops (GF)

Roasted Trumpet & Beech Mushrooms | Peas | Mushroom  
Dashi Buerre Blanc | Gnocchi | Pickled Carrots &  
Mushrooms | Shaved Radish  
66

### Market Fish (GF)

Soy Glaze | Confit Potatoes | Marinated Mushrooms  
Coconut Red Curry Shellfish Sauce | Bok Choy  
MP

### Grilled Shrimp & Grits (GF)

Marinated Shrimp | Heirloom Grits | Peppers | Corn  
Manchego | Salsa Rojo de Mariscos | Fennel  
55

### Copper State Filet Mignon (GF)

Black Garlic Demi | Charred Leek & Miso Fondant  
Porcini Espuma | Confit Marble Potatoes  
80

### Seared Marinated Lamb Loin (GF)

Chorizo & Fagioli di Controne Heirloom Bean Ragout  
Charred Spring Onion | Citrus-Herb Gremolata  
Preserved Lemon  
71

### Jerk-Spiced Chicken Breast (GF)

Coconut Fried Rice | Charred Pineapple Relish  
Pickled Fresno | Charred Scallion-Allspice Jus  
59

### Leek and Fungi Risotto (VG)

Roasted Mushroom | Leek Puree  
Mascarpone | Parmesan | Beurre Noisette Crumble  
52

### Beeler's Pork Chop

Braised Collard Greens | Sunchoke Puree  
Granny Smith Apple Mojo  
69

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Proudly using locally and sustainably grown, organic herbs. Ask about our locally sourced beef and sustainably sourced fish

\*A 20% service charge will be added to parties of 6 or more

GF= Gluten Free, VG= Vegetarian

