

Driskill Grill

Plates for the Table

Artisanal Cheese Sampler

Idiazabal-Sheep/Semi-Firm | Catskill-Sheep/Semi-Firm | Crème d'Chèvre 9

~Tartares & Torchon

Ahi-Plum | Beef Tartare-Strawberry Relish | Foie Gras- Caramelized Banana 10

~Chef's Sampler "Chilled"

Duck-Orange/Feta | Lamb-Cilantro | Tuna-Spicy Pepper 10

Charcuterie Plate

Cured Meats, Pâté, Mustard, Pickled Vegetables 12

Stuffed Medjool Dates

Bacon-Wrapped, Manchego Cheese, Smoked Spanish Chorizo 8

First Course

Local Petite Greens Salad

Brik Pastry, Petite Greens, Strawberry Vinaigrette, Goat Cheese 12

Caesar Salad "Rebuilt"

Lemon Garlic Aioli, Anchovy Parmesan Crisp 11

~Ahi Poke

Macadamia Nuts, Orange, Ginger, Soy, Sesame Lavash 14

~Kumamoto Oysters on the Half Shell

Horseradish, Cocktail Sauce, Lemon 16

~Sashimi

Chef's Catch, Seaweed-Squid Salad, Ginger, Wasabi, Soy 14

Second Course

~Pan Seared Diver Scallop

Petite Crab Cake, Chive Hollandaise, Organic Herbed Orzo 12

~Soft Shell Crab

Pancetta, Tomato Terrine, Sturgeon Caviar, Tarragon Aioli 16

~Prime Beef Tartare

American Sturgeon Caviar, Truffled Dijon Aioli, Quail Eggs 14

Honey Glazed Grilled Bandera Quail

Cannellini Bean Cassoulet 13

"Our Menus are Guided by Principles of Sustainability"

~There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions

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Main Courses

~Seared American Snapper Rapini, Zucchini, Lemon Caper and Tomato Butter	32
~Wild Caught Hamachi Aged Black Garlic, Honeydew Melon & Edamame Summer Salad	34
~Fennel & Coriander Crusted Ahi Black Rice, Collard Greens, Soy Butter	36
Seared Georges Bank Scallops Crab & Shrimp Ravioli, Saffron Broth, Artichokes & Broccolini	38
Vegetarian Saffron Risotto Asparagus, Wild Mushrooms, Brik Pastry, Almond Vinaigrette	22
Duck "Three Ways" Cinnamon Breast, Confit Ravioli, Yellow Plum Relish, Seared Torchon	34
Herb Crusted Colorado Lamb Chops Dauphinoise Potato, Ratatouille, Grilled Yellow Plum, Rosemary Jus	36
Prime Dry Aged Filet Mignon Mushrooms, Brussels Leaves, Purple Potatoes, Port Cipollini	39
12 Ounce Dry Aged Prime Rib-Eye Export Blue Cheese, Fingerling Potatoes, Asparagus, Bordelaise	36

"Farm to Table" Three Course

Caesar Salad "Rebuilt"

Lemon Garlic Aioli, Anchovy Parmesan Crisp

Or

Roasted Beet Salad

La Cuesta Farms Goat Cheese, Lemon Vinaigrette

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~Seared American Snapper

Rapini, Baby Zucchini, Lemon Caper, Tomato Butter

Or

6 Ounce Dry Aged Ribeye

Blue Cheese Fingerling Potatoes, Asparagus, Bordelaise

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Chocolate Raspberry Gateau

Dark Chocolate Mousse, Raspberry Custard, Chocolate-Chambord Liquor Glaze, Raspberry Sorbet

Or

Apple Tart

Flaky Puff Pastry, Vanilla Custard, Granny Smith Apple, Homespun Vanilla Ice Cream

39 per person

62 with our Sommelier's Wine Pairing

Jonathan Gelman
Executive Chef

Chef de Cuisine

Stephen Bonin

Tony Sansalone
Pastry Chef