

# GLUTEN FREE MENU

## APPETIZER

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Oysters on Half Shell  
Mignonette 3.75 each

Spring Pea Velouté 12  
Morels, Puffed Grains  
Parmigiano-Reggiano

Steelhead Sashimi 13  
Crispy Rice, Chipotle Emulsion

Steamed Shrimp Salad 22  
Barnston Island Greens, Avocado  
Champagne Beurre Blanc  
Balsamic Vinaigrette

House Green Salad 16  
Chèvre, Beetroot, Prosciutto  
Black Sesame Vinaigrette

Market Caesar Salad 15  
Lemon, Chili, Parmesan  
*Add on Chicken or Shrimp 12*



BY JEAN-GEORGES

*Executive Chef - Ken Nakano*

## ENTRÉE

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Seared Ling Cod 29  
Glazed Mushrooms  
Mint, Pickled Radish

Slow Cooked Steelhead 30  
Pomme Purée, Sautéed Greens  
Truffle Vinaigrette-

Ross Down Chicken Breast 32  
Foie Gras Emulsion, Rutabaga  
Artichoke Confit

Heritage Angus Beef Tenderloin 46  
New Potatoes, Spring Onions  
Black Garlic Jus

Mushroom Risotto 22  
Sous Vide Egg, Parmigiano

## SIDES

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Sautéed Mushrooms with Wine Butter 9

Black Truffle Mashed Potato 10

French Fries 8

Steamed Broccolini, Parmesan, Chili 8

Seared Foie Gras 25



*Executive Chef - Ken Nakano*