

APPETIZERS


Locally Inspired
Seasonal Soup
10

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


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


Spring Pea Velouté
Morels, Puffed Grains
Parmigiano-Reggiano
12


Toasted Cauliflower Kale Salad
Almonds, Rye Croutons, Grapes
Ajo Blanco Dressing
18

Steelhead Sashimi 
Crispy Rice, Chipotle Emulsion
13

ENTRÉE

Grilled Steelhead Salad 
Orange, Sesame
Carrot-Ginger Dressing
19

Ahi Tuna Niçoise Salad 
Soft Boiled Egg
Lemon Anchovy Vinaigrette
23

Crunchy Ling Cod 
Glazed Mushrooms
Mint, Pickled Radish
29

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

Heritage Angus Beef Striploin
New Potatoes, Spring Onions Black
Garlic Jus
34

House-Ground Beef Burger
Farm House Cheddar
Cheese, Crispy Shallots
Brioche Bun, Fries
21

House-Made Tagliatelle Pasta
Braised Beef, Tomato
Olives
23

Mushroom Risotto
64° Soft – Poached Egg
Enoki Fritter
Parmigiano-Reggiano
22

Turkey BLT
Crispy Bacon, Lettuce
Tomato, Black Pepper Jam
Ciabatta Bun, Fries
18

PIZZA

Black Truffle
Fontina Cheese, Frisée
19

MARKET Pizza
Seasonally Inspired
19

Tomato, Basil
Mozzarella Cheese
17



MARKET

BY JEAN-GEORGES

Executive Chef - Ken Nakano