

Opening Acts

House-made French Fries 8

Truffle Parmesan Fries *Add 2

Crisp Brussel Sprouts 9

Lollipop Kale, Smoked Almonds, Creamy Chimichurri

Roasted Butternut Squash Soup 11

Confit Squash, Herbed Ricotta Croquette, Cranberry Jam, Thyme Leaves

Red Wine Braised Short Rib Nachos 13

1 Year Aged Cheddar Cheese Sauce, Pickled Shallots, Jalapeños,
House-made Corn Chips

Little Gem Garden Wedge Salad 15

Shaved Baby Carrots, Radish, Cherry Tomatoes, Nueske's Bacon Lardons,
Crumbled Gorgonzola, House Buttermilk Ranch

Artisan Cheese Board 19

Candied Walnuts, Seasonal Fruit Compote, Local Honeycomb,
Model Bakery Baguette



Executive Chef, Quentin Garcia

Headliners

Blue Note Burger 18

Snake River Farms Kobe Beef, 1 Year Aged Cheddar, House-made 1000 Island, Heirloom Tomato, Melted Cabernet Onions, French Fries

Wild Mushroom Stuffed Agnolotti 22

Roasted Celery Root, Celery Branch Salad, Red Wine Braised Mushrooms, Truffle Essence, St. Supery Scarlet Kale, Brown Butter Sage, Reggiano

Thyme Basted Chicken Breast 27

Brussel Leaves, Poached Tokyo Turnips, Bacon Lardons, Cauliflower Purée, Brandy Poultry Jus

Miso Baked Black Cod 29

1 Year Aged Miso Marinated Cod, Glazed Edamame Beans, Ginger Bok Choy, Roasted Winter Carrots, Truffle Risotto, Thai Curry Emulsion

Chimichurri Marinated Petite Filet Mignon 36

Confit Cipollini Onions, Crispy Yukon Gold Potato, Garlic Wilted Spinach, Smoked Bordelaise Sauce



Executive Chef, Quentin Garcia