opus
restaurant

starters

fresh **burrata**, buttered radishes, fleur de sel, modena vinegar 12

stuffed **rabbit ballotine**, brown butter, parsely-caper puree, lemon 14

spring **asparagus salad**, roasted chick peas, fresh mint, ceci puree 13

slow **poached egg**, kimchi broth, braised pork belly, vegetable pickles 11

charred spring onion **ravioli**, beef brisket, citrus herb puree, braised chantrelles 15

baby gem lettuce **chop salad,** cucumber vinaigrette, spring harvest 12

artichoke bisque, black truffle pearls, vegetable chips 14

baby **vegetable crudite** "garden", buttermilk, hummus, black garlic 10

mains

sautéed **sea scallops**, spring peas, bone marrow, sauce soubise, pea shoots 30

tender belly **pork shoulder steak**, surf and turf, lobster medallion, caviar 34

roasted **salmon**, asparagus, mustard seed vinaigrette, olive puree 27

dry aged beef **ribeye**, umami butter, smoked potato salad, scallion 34

steamed alaskan **halibut**, fennel, raw beet, pernod miso butter 31

organic **chicken** presse, bacon, burnt orange, spinach cannelloni, roasted chicken jus 26

two mile ranch **filet mignon**, pea puree, braised cheek, mushroom ragout 40

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kitchen tasting menu | 75/105 wines

poached **egg**, exotic mushroom ragout, focaccia truffle crumb

spring asparagus salad, prosciutto, caramelized orange vinaigrette

seared **scallop**, pea puree, pickled onion, pea salad

two mile ranch beef **ribeye**, radishes, kimchi broth

vanilla **crème brulee**, raspberry, coconut pudding, macaron

vegetable tasting menu | 65/95 wines

spring vegetable crudite, chickpea puree, extra virgin oil, aged balsamic

artichoke veloute, black truffle, crème fraiche

warm **spring peas**, compound butter, orange brulee

charred green onion **ravioli**, onion broth, herbs fines

lemon tart, vanilla bean, almond crunch

please note tasting menus require entire table participation