

THE
FRANKLIN ROOM

- FINE SPIRITS AND FARE -

STARTERS

OYSTERS {1/2 DOZEN} gf | \$18⁵⁰

yuzu mignonette, spicy nam jim, lemon wedge

TRUFFLED TUNA CRUDO | \$19⁵⁰

sunomono, ponzu, rice puff, cheese tuiles, serrano, nasturtium

LAMB CHOPS gf | \$17⁵⁰

chimichurri, parsley, coconut milk

SPICY BOURBON MUSSELS | \$14⁵⁰

miso, basil, fennel, cherry tomato, roasted garlic, herbs oil, parmesan, micro cilantro, toasted baguette

WAGYU STEAK TARTARE | \$18⁵⁰

yuzu mustard, capers, pickled hon shimeji, shallot, cornichon, smoked gouda, radish, micro basil, toasted sourdough

WILD MUSHROOM TARTINE v | \$15⁵⁰

portobello, oyster, shitake, button mushrooms, gruyere, ricotta honey, parsley, pickled pearl onion

ZUCCHINI CAKE v | \$13⁵⁰

fennel marinara, sour cream mayo, baby frisée, lemon vinaigrette, chives, fresno

ENTRÉES

PASTA AL PESCE | \$28⁵⁰

spaghetti, garlic cream, anchovy, sun-dried and cherry tomato, shrimp, scallop, mussels, parsley, parmesan

RICOTTA RAVIOLI v | \$24⁵⁰

asparagus, morels, green garlic, edamame, pistachio confit, cream fraiche, parmesan, pea tendril

CHICKEN ROULADE gf | \$25⁵⁰

fire grilled maitake, fingerling potato, pickled mustard seeds, lemon caper, soy butter, chervil

MISO SALMON | \$26⁵⁰

pickled cauliflower, salmon croquette, zucchini, miso beurre blanc, ikura, red vein sorrel

MEDITERRANEAN SEABASS | \$28⁵⁰

broccolini, bok choy, potato fondant, chardonnay sauce, herbs oil, dill

DIVER SCALLOPS | \$32⁵⁰

pearl couscous, pea and basil cream, asparagus, shallot, bacon pangrattato, pea tendril

MARINATED BUTCHERS STEAK gf | \$28⁵⁰

chimichurri, fried sunchoke, bearnaise, red vein sorrel

BONE-IN RIBEYE [18OZ.] gf | \$52⁵⁰

spring onion, scallion soy, garlic confit, bearnaise

SIDE DISHES

KALE & ROOTS

SALAD v | \$11⁵⁰

dino kale, pickled red onion, watermelon radish, carrot, jalapeno, feta cheese, toasted sesame, sweet sesame dressing

BABY GEM SALAD v | \$12⁵⁰

breakfast radish, avocado, chives, chervil, sourdough crouton, parmesan, mint yogurt dressing

CHARRED BROCCOLINI

v/gf | \$13⁵⁰

labneh, spicy ponzu, jalapeno, crispy shallots, peanuts, cilantro

CRISPY FINGERLING

POTATO v | \$12⁵⁰

charred pearl onion, cornichon, black truffle mayo, rosemary, parsley

BRAISED BABY

CARROTS v/gf | \$14⁵⁰

sesame hummus, whipped goat cheese, roasted papitas, toasted sesame, chervil

TARO FRIES v | \$8⁵⁰

roasted garlic aioli

DESSERTS

CHOCOLATE CRUNCH | \$9⁵⁰

feuilletine, dark chocolate mousse, mascarpone, meringue, praline hazelnut, choco crumble

GRAHAM'S TAWNY PORTO 10YR | \$9⁵⁰

MANGO CHEESE CAKE | \$9⁵⁰

coconut gelato, toasted coconut flake, salted cream

SEASONAL ICE CREAMS gf | \$8⁵⁰

raspberry sorbet, lemon sorbet, coconut gelato

v vegetarian | gf gluten free

Please inform your server of any dietary restrictions and food allergies. A friendly reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.