

## STARTERS

### OYSTERS BY THE 1/2 DOZEN\*

local citrus mignonette

### SHRIMP COCKTAIL

ponzu cocktail sauce

### HAMACHI\*

avocado, white soy, cilantro oil,  
ginger scallion jam, grapefruit

### TUNA CRUDO\*

tuna, leche de tigre, seasonal fruit, pickled fresno, bonito flakes

### ANTONIUS CAVIAR\*

30g oscietra caviar 6 star

### PEARLS & ONIONS\*

caramelized french onion dip, antonius caviar,  
salt & vinegar chips

### KNIFE STEAK TARTARE\*

wagyu tenderloin, capers, pickled mustard seeds,  
egg yolk caramel, crispy kale

### MUSSELS

herb beurre blanc, focaccia

### DIVER SCALLOPS\*

celery root, herbal sea broth, truffle

### CRAB RICE

congaree & penn rice, kombu cream

## SALADS

### CAESAR\*

baby romaine, parmesan, anchovy gremolata,  
croutons

### KNIFE WEDGE

dill ranch, blue cheese espuma, confit tomato,  
lake meadows bacon crumble

### GARDEN SALAD

market vegetables,  
regenerative vinegar, garden soil

### MELON SALAD

watermelon, cantaloupe, basque goat cheesecake,  
mint & coriander sorbet, champagne vinaigrette

**\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

**\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat these products fully cooked.**

**\*\*A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.**

## PASTA

### DOPPIO RAVIOLI

cashew "ricotta", spinach & pesto, orange reduction,  
toasted pine nuts

### GREEN PEA RISOTTO

crispy prosciutto, gouda cream

### PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

## MAINS FROM THE OVEN

### DAYBOAT CATCH

7 ounce fish filet, lentil cauliflower puree, green curry

### LOCAL WHOLE FISH

nuoc cham butter emulsion

### HALF LAKE MEADOWS CHICKEN

lemon leeks, seasonal truffle, whole grain mustard jus

### 14 DAY DRY AGED DUCK BREAST\*

pearl barley mirepoix, celery root, olive caramel, duck jus

### WAGYU PICANHA FRITES\*

10 ounce, potato pave, summer truffle, chimichurri

### LAMB LOIN\*

herb breadcrumbs, dijon, mint riesling gel, demi

### PRIME FILET MIGNON\*

6 ounce demkota ranch

8 ounce demkota ranch

## DRY AGED FROM THE BROILER

### CREEKSTONE PRIME BONE-IN RIBEYE \*

### CREEKSTONE PRIME BONE-IN NEW YORK STRIP \*

### AKAUSHI BONE-IN RIBEYE\*

At Knife & Spoon, our specialty lies in meticulously dry aging our steaks to perfection, ranging from 30 to 120 days and from 16oz to 48oz. Kindly inquire with our esteemed staff for today's available aging and size options.

## ENHANCEMENT

### SAUCE FLIGHT

béarnaise, demi & chimichurri

## SIDES

### CULTIVATED MUSHROOMS

\*locally sourced "play of sunlight farm"

### KIMCHI CREAMED SPINACH

\*house made kimchi

### POTATO PURÉE

### SEASONAL VEGETABLES

\*locally sourced "frog song organics farm", pistachio puree

### JOHNNY MAC & CHEESE

\*bacon breadcrumbs

### TEMPURA ONION RINGS

\*chipotle lime aioli