

STARTERS

OYSTERS BY THE 1/2 DOZEN*

local citrus mignonette

SHRIMP COCKTAIL

ponzu cocktail sauce

HAMACHI*

avocado, white soy, ginger scallion jam, grapefruit

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

BIG EYE TUNA STEAK

olives, mushrooms, onions, cappers, lemon aioli, yuzu kosho vinaigrette

DIVER SCALLOPS*

celery root, herbal sea broth, truffle

CRAB RICE

congarée & 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.**

****Operations Charge:** 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

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

7 DAY DRY AGED DUCK BREAST*

pearl barley mirepoix, parsnip 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 creekstone farms

8 ounce creekstone farms

DRY AGED FROM THE BROILER

CREEKSTONE PRIME BONE-IN RIBEYE *

CREEKSTONE PRIME BONE-IN NEW YORK STRIP *

AKAUSHI BONE-IN RIBEYE*

PRIME TOMAHAWK*

PRIME PORTERHOUSE*

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