

GREEN MENU

LOCALLY & SUSTAINABLY SOURCED FIVE COURSE TASTING MENU

135 per person

75 optional beverage pairing

ON ICE

OYSTERS BY THE 1/2 DOZEN*

cucumber seaweed mignonette

GULF SHRIMP COCKTAIL

ponzu cocktail sauce

CHILLED KING CRAB

house thousand island

RAW

IBÉRICO & OCTOPUS CARPACCIO

cantaloupe, blistered shishito aioli

HAMACHI*

tare, confit ginger scallion, local aguachile

CURED LOCAL CATCH*

miso sand, ocean vegetables, sea foam

PASSMORE RANCH CAVIAR*

30g reserve caviar

KNIFE STEAK TARTARE*

tenderloin, cornichons, capers, allium potatoes,
egg yolk caramel

SALADS

KNIFE WEDGE

dill ranch, blue cheese,
lake meadows local bacon

CAESAR*

baby romaine, parmesan,
anchovy gremolata, croutons

PUMPKIN

pumpkin, coffee cardamom soil, buttermilk
vinegar

GARDEN SALAD

market vegetables, regenerative vinegar
garden soil

LIGHTLY COOKED

DIVER SCALLOPS*

celery root, herbal sea broth, truffle

LOBSTER TAIL

brown butter soubise, yuzu, bitter greens

PASTA

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

UNI CACIO E PEPE

bottarga, furikake, murasaki bucatini

SPINACH TORTELLINI

cashew "ricotta", sun-dried tomato, roselle leaf pesto

FROM THE OVEN

WHOLE LAKE MEADOWS CHICKEN

panzanella salad, sherry vinegar jus dressing

LOCAL WHOLE FISH

nuoc cham butter emulsion MP

RACK OF LAMB*

fennel pollen breadcrumbs, Dijon
-half rack
-full rack

FROM THE PAN

DAYBOAT CATCH

7 ounce fish filet, AJI broth, pumpkin purée, market vegetables MP

WAGYU FLAT IRON*

8 ounce

FILET MIGNON*

10 ounce

SEASONAL VEGETABLES*

pistachio purée, house pickles and ferments

FROM THE BROILER

PRIME NEW YORK STRIP*

16 ounce Unaged

44 FARMS BONE-IN RIBEYE *

32 ounce Dry-Aged

44 FARMS BONE-IN NEW YORK STRIP *

32 ounce Dry-Aged

AT KNIFE & SPOON WE SPECIALIZE IN DRY AGING OUR STEAKS TO PERFECTION FROM 30-120 DAYS.

PLEASE ENQUIRE WITH OUR LADIES AND GENTLEMEN FOR TODAY'S OFFERED AGES

SIDES

CULTIVATED MUSHROOMS

KIMCHI CREAMED SPINACH

JOHNNY MAC & CHEESE

POTATO PURÉE

TEMPURA ONION RINGS

* 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.

*Parties of 6 or more will be subject to 20% gratuity