

Starters

Truffle Fries (GF)

truffle oil/ parmesan/ parsley/ roasted garlic rosemary aioli

13

Green Chile Chicken Stew (GF)

braised chicken/ fire roasted green chile/ cilantro

13

Romaine Salad (GF)

aged parmesan/ garlic panko breadcrumb/
spanish anchovy/ caperberry/ caesar dressing

12

Pear Salad (GF)

baby greens/ slow roasted pear/ fresh pear/ chèvre/
toasted walnut/ blood orange + walnut vinaigrette

14

Brussels Sprouts (GF)

sherry gastrique/ chorizo/ aged parmesan

13

Lambert's House Made Bread

complimentary with your entrée, served with whipped salted butter

-additional bread accoutrements 5 each-

garlic confit/ smoked trout mousse/ golden raisin mostarda

Second

Prime Black Angus Petit Filet Mignon 4oz/ 8oz

garlic mashed potato/ grilled asparagus/ crispy leeks/ red wine demi-glace
38 / 62*

Thanksgiving Turkey Plate

roasted + confit/ garlic mashed potato/ palm sugar-sweet potato gratin/
brioche + sausage stuffing/ cranberry mostarda/ house made hawaiian rolls
42

Grilled Ruby Trout (GF)

roasted fingerlings + lemon/ broccolini/ chimayo chile butter
37

Strozzapreti Pomodoro (Vegan Option Available)

handmade semolina pasta/ tomato-butter sauce/ parmesan/ fresh basil
32

add petit filet mignon 27 / wild shrimp 14

Chef Adam Dooling

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

22% gratuity may be added to parties of 8 or more

Maximum of two credit cards per table.

**Shared 8oz filet additional \$5 charge*