



BEAUTY & THE BUTCHER



JULY | FRIDAY

Lunch | \$35 Per Person

STARTERS *choice of*

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

Caesar Salad

Little Gem Lettuces, Sourdough, Aged Parmesan

Hamachi Crudo*

Passionfruit-Rose Water Vinaigrette, Citrus, Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare* +5

Olive Tapenade, Crispy Shallots, Garlic, Lemon Aioli, Sourdough Focaccia

MAINS *choice of*

Roasted Half Chicken

48 Hour Citrus Brine, Artichokes, Smoked Tomato Salsa, Chili-Honey

Crispy Skin Faroe Island Salmon

Asparagus, Blackeye Peas, Corn Puree, Red Pepper Jam

15-Day Dry Aged Pork Chop

Moroccan Spice Rub, Vegetables, Pickled Black Berry Jam

Australian Wagyu Steak Frites +15

8oz Korean BBQ Top Sirloin, Duck Fat Papas Bravas, Watercress Endive Salad

Cacio E Pepe (Traditional or Mild)

Hand Cut Malfade Pasta, Truffle Butter, Parmigiano Reggiano, Perigord Truffle

SWEET ENDINGS *choice of*

Lemon Blueberry Cheesecake

Graham Crust, Lemon Cheesecake, Caramelized Pistachios

Brown Butter Chocolate Chunk Cookie *Additional cookie +4.50 each*

Served with Malted Vanilla Milk

THE BEAUTY CAKE +8

Chocolate Cake, Hazelnut Ganache, Caramelized Hazelnuts, Vanilla Bean Ice Cream

JOIN US FOR HAPPY HOUR

Daily 5:00 pm - 7:00 pm | Bar Menu only



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



BEAUTY & THE BUTCHER



JULY | SUNDAY - THURSDAY

Dinner | \$60 Per Person

STARTERS *choice of*

Manchego & Serrano Ham Croquettes

Piquillo Pepper Emulsion, Truffle

Caesar Salad

Little Gem Lettuces, Sourdough, Aged Parmesan

Hamachi Crudo*

Passionfruit-Rose Water Vinaigrette, Citrus, Chilis, Rice Pearls, Dehydrated Rose Petals

Beef Tartare* +5

Olive Tapenade, Crispy Shallots, Garlic, Lemon Aioli, Sourdough Focaccia

MAINS *choice of*

Roasted Half Chicken

48 Hour Citrus Brine, Artichokes, Smoked Tomato Salsa, Chili-Honey

Crispy Skin Faroe Island Salmon

Asparagus, Blackeye Peas, Corn Puree, Red Pepper Jam

15-Day Dry Aged Pork Chop

Moroccan Spice Rub, Vegetables, Pickled Black Berry Jam

Australian Wagyu Steak Frites +15

8oz Korean BBQ Top Sirloin, Duck Fat Papas Bravas, Watercress Endive Salad

Cacio E Pepe (Traditional or Mild)

Hand Cut Malfade Pasta, Truffle Butter, Parmigiano Reggiano, Perigord Truffle

SWEET ENDINGS *choice of*

Lemon Blueberry Cheesecake

Graham Crust, Lemon Cheesecake, Caramelized Pistachios

Brown Butter Chocolate Chunk Cookie *Additional cookie +4.50 each*

Served with Malted Vanilla Milk

THE BEAUTY CAKE +8

Chocolate Cake, Hazelnut Ganache, Caramelized Hazelnuts, Vanilla Bean Ice Cream

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