



AUTUMN PRIX-FIX MENU

AMUSE

FIRST COURSE

TWICE BAKED MAYTAG BLUE CHEESE SOUFFLE
SAUSALITO SPRING'S WATER CRESS, RED FLAME GRAPES, CANDIED WALNUTS

OR

KABOCHA SQUASH SOUP
CHANTERELLE-SQUASH HASH, SPICED SEEDS, MALT FROTH

MAIN COURSE

PAN ROASTED STURGEON
PARSLEY ROOT PUREE, ROASTED VEGETABLES, HERB-BRIOCHE CRUST

OR

DUROC PORK LOIN
POTATO CAKE, BRUSSELS SPROUTS, HONEYCRISP APPLE SAUCE

DESSERT COURSE

CHOCOLATE BRIOCHE BREAD PUDDING
CARAMEL, VANILLA BEAN ICE CREAM

OR

ICE CREAM TRIO

65





STARTERS

KABOCHA SQUASH SOUP

CHANTERELLE-SQUASH HASH, SPICED SEEDS, MALT FROTH
14

FARMERS MARKET GREEN SALAD

MARINATED APPLE PEAR, PECAN GOAT CHEESE, POMEGRANATE
16

BRADLEY'S SIGNATURE CAESAR SALAD

12

BUTTER POACHED ALASKAN KING CRAB

FRESH PASTA, PINK LADY APPLE, BLACK BURGUNDY TRUFFLE
24

CHARRED YELLOWTAIL

TOASTED COCONUT, JALAPENO SPICED PINEAPPLE, HASS AVOCADO
19

TWICE BAKED MAYTAG BLUE CHEESE SOUFFLE

SAUSALITO SPRING'S WATER CRESS, RED FLAME GRAPES, CANDIED WALNUTS
17

SEARED HUDSON VALLEY FOIE GRAS

HUCKLEBERRY, ROSE GASTRIQUE, PISTACHIO CRUST
29

RUSSIAN OSETRA CAVIAR

1oz-195, 3oz-495, 5oz-695

MAIN COURSES

ROASTED PETALUMA FREE RANGE CHICKEN

BUTTERNUT SQUASH, LEMON-CAPER JUS, HAZELNUT
38

MUSHROOM RISOTTO

CARAMELIZED ERYNGII, BLACK CHANTERELLE, PARMESAN CRISP
31

ATLANTIC DIVER SCALLOPS

SALSIFY, CITRUS BRAISED ENDIVE, KOHLRABI
44

PAN ROASTED STURGEON

PARSLEY ROOT PUREE, ROOT VEGETABLES, HERB-BRIOCHE CRUST
42

DUROC PORK LOIN

POTATO CAKE, BRUSSELS SPROUTS, HONEYCRISP APPLE SAUCE
42

OAK GRILLED PRIME RIBEYE

YUKON GOLD POTATO, SWISS CHARD, RED WINE ESSENCE
48

SOUTH DAKOTA BISON

WHITE SUNCHOKE, OLIVE TAPENADE, PINENUTS
65

TRIPLE SEARED JAPANESE KOBE

39 PER OUNCE

