



WINTER PRIX-FIX MENU

AMUSE

FIRST COURSE

TWICE BAKED MAYTAG BLUE CHEESE SOUFFLE
DRIED FRUIT COMPOTE, WATERCRESS, VER JUS VINAIGRETTE

OR

CREAM OF GARLIC SOUP
MARINATED JICAMA, BASIL OIL, ELEPHANT GARLIC CHIPS

OR

BRADLEY'S SIGNATURE CAESAR SALAD

MAIN COURSE

PAN ROASTED ALASKAN HALIBUT
CAULIFLOWER FRITTER, FENNEL-ORANGE HASH, HERB SALAD

OR

DUROC PORK LOIN
POTATO ROSTI, BRAISED CABBAGE, GRANNY SMITH APPLE

OR

ROASTED PETALUMA FREE RANGE CHICKEN
BLACK LENTIL STEW, LACIANTO KALE, CHICKEN JUS

DESSERT COURSE

CHOCOLATE PEANUT BUTTER TRIFLE
CHOCOLATE CHIFFON CAKE, PEANUT BUTTER COOKIES, VANILLA CHANTILLY

OR

HOUSEMADE ICE CREAM SELECTION

OR

BANANA FOSTERS CAKE
CREAM CHEESE ICE CREAM, MACERATED BANANAS, CHOCOLATE CLUSTERS





STARTERS

CREAM OF GARLIC SOUP

MARINATED JICAMA, BASIL OIL, ELEPHANT GARLIC CHIP
14

MARKET BEET SALAD

BLACK PEPPER CRACKER, FETA CHEESE, AGED BALSAMIC
16

BRADLEY'S SIGNATURE CAESAR SALAD

12

TWICE BAKED MAYTAG BLUE CHEESE SOUFFLE

DRIED FRUIT COMPOTE, WATERCRESS, VER JUS VINAIGRETTE
17

MUSHROOM RISOTTO

HEDGEHOG MUSHROOMS, PARMESAN, WILD ROCKET
25

ROASTED FOIE GRAS

BELGIAN WAFFLES, CANDIED MEYER LEMON, HUCKLEBERRY JAM
29

OSETRA CAVIAR

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

MAIN COURSES

PARMESAN POTATO GNOCCHI

SHIITAKE MUSHROOM, BROCCOLINI, PARMESAN FOAM
31

PAN ROASTED ALASKAN HALIBUT

CAULIFLOWER FRITTER, FENNEL-ORANGE HASH, HERB SALAD
42

ATLANTIC DIVER SCALLOPS

SWEET POTATO CROQUETTES, COCONUT CURRY, PINEAPPLE RELISH
44

ROASTED PETALUMA FREE RANGE CHICKEN

BLACK LENTIL STEW, LACIANTO KALE, CHICKEN JUS
38

DUROC PORK LOIN

POTATO ROSTI, BRAISED CABBAGE, GRANNY SMITH APPLE
42

OAK GRILLED PRIME RIBEYE

YUKON GOLD POTATO PAVE, WINTER GREENS, RED WINE ESSENCE
48

SOUTH DAKOTA BISON TENDERLOIN

STEWED CHICKPEAS, ROASTED CIPPOLINI ONIONS, CARAMELIZED BABY FENNEL
65

TRIPLE SEARED JAPANESE KOBE

39 PER OUNCE

