



CREEKSIDE~DINING

APPETIZERS

PRAWNS MEUNIERE	20	with butter, garlic, meyer lemon, vin blanc
SEA SCALLOPS	21	seared day boat scallops, light saffron herb cream, puff pastry
AHI TUNA	20	lightly peppered and grilled, horseradish, thyme sauce
LOBSTER TAIL	38	poached cold water lobster, lime beurre blanc
TORTELLINI LA FORET	16	sautéed porcini mushrooms, aged garlic, cream
ESCARGOT	22	garlic butter, pernod
BEEF TAR TAR	19	GV farms beef, potato truffle cream, crispy potato julienne
OSETRA CAVIAR	IMPERIAL 200 or KALUGA 120	buckwheat blini, house cultured crème fraiche, sweet onion, capers

SALADE

ROMAINE SALAD	15	hearts of romaine, house made caesar dressing, parmesan cheese, croutons
LA FORET	16	bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
SALADE FRANCAISE	15	butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette
SOUP du JOUR	11	

ENTRÉES

AHI TUNA	48	lightly peppered and grilled, horseradish, thyme sauce
PRAWNS MEUNIERE	44	with butter, garlic, meyer lemon, vin blanc
SALMON	48	poached in chambord, port wine reduction
PASTA FRUIT DE MER	48	sauté of scallops, prawns, vin blanc, garlic, meyer lemon, tomato
TORTELLINI LA FORET	34	sautéed porcini mushrooms, aged garlic, cream
QUAIL	48	roasted Canadian quail, huckleberry reduction
TOURNEDOS OF BEEF CHANTERELLE	58	tenderloin medallions, golden chanterelle, ginger brandy
VEAL	58	veal tenderloin, shitake mushrooms, calvados brandy cream sauce
RACK OF LAMB	62	garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
WILD BOAR	56	Sage crusted medallions of wild boar, roasted garlic cabernet sauce
AMERICAN WAGYU	95	snake river center cut tenderloin, cabernet peppercorn sauce, GV Farms sage, cognac
BISON	56	buffalo ribeye, peppercorns, cabernet, GV Farms sage and courvoisier
ELK	64	roasted New Zealand elk loin, portabella cognac demi glaze reduction

TASTING MENU 1 FIVE COURSE 95

LA FORET	bay shrimp, GV farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
TORTELLINI LA FORET	sautéed porcini mushrooms, aged garlic, cream
QUAIL	roasted Canadian quail, huckleberry reduction
TOURNEDOS OF BEEF CHANTERELLE	tenderloin medallions, golden chanterelle, ginger brandy
CRÈME BRULE	

TASTING MENU 2 SIX COURSE 145

PRAWNS MEUNIERE	butter, garlic, meyer lemon, vin blanc
SALADE FRANCAISE	butter lettuce, GV farms cucumber, shaved radish, mustard tarragon vinaigrette
SEA SCALLOPS	seared day boat scallops, light saffron herb cream, puff pastry
ELK	roasted New Zealand loin, portabella cognac demi glaze reduction
RACK of LAMB	garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
CHOCOLATE TRUFFLE TORTE	

TASTING MENU 3 SEVEN COURSE 215

OSETRA CAVIAR	Buckwheat blini, house cultured crème fraiche
BEEF TAR TAR	GV farms beef, potato truffle cream, crispy potato julienne
AHI TUNA	lightly peppered and grilled, horseradish, thyme sauce
LOBSTER TAIL	cold water lobster, lime beurre blanc
WILD BOAR	sage crusted medallions of wild boar, roasted garlic cabernet sauce
AMERICAN WAGYU	center cut snake river tenderloin, cabernet peppercorn sauce, sage and cognac
SOUFFLÉ GRAND MARNIER	

WINE PAIRING 1 45

Roederer Estate Brut <i>Anderson Valley, California</i>
Chateau Bonnet White Bordeaux <i>Bordeaux, France 2015</i>
Macrostie Pinot Noir <i>Sonoma Coast, California 2016</i>
Louis Martini Cabernet Sauvignon <i>Sonoma, California 2016</i>
Sandeman Fine Ruby Port <i>Porto, Portugal</i>

WINE PAIRING 2 80

Veuve Cliquot Brut <i>Champagne, France NV</i>
Hartwell Sauvignon Blanc <i>Carneros District, California 2017</i>
Grgich Hill Chardonnay <i>Napa Valley, California 2016</i>
Skyfall Merlot <i>Columbia Valley, California 2016</i>
Silver Oak Cabernet Sauvignon <i>Napa Valley, California 2014</i>
Sandeman 20 year Tawny Port <i>Porto, Portugal</i>

WINE PAIRING 3 110

Dom Perignon <i>Champagne, France 2006</i>
Grgich Hill Zinfandel <i>Napa Valley, California 2014</i>
Twomey by Silver Oak Sauvignon Blanc <i>Napa Valley, California 2018</i>
Flowers Chardonnay <i>Sonoma Coast, California 2017</i>
Rombauer Merlot <i>Napa Valley, California 2017</i>
Caymus Cabernet Sauvignon <i>Napa Valley, California 2018</i>
Sandeman 40 year Tawny Port <i>Porto, Portugal</i>



COCKTAILS

BARREL-AGED MANHATTAN 17

Blend of Rye & Bourbon Whiskey, Vermouth, Angostura Bitters, Barrel-Aged

MONSIEUR MARTINI 17

Perfectly Balanced Martini Purity Vodka,
Nolet's Gin, Dash of Elderflower Liquor & Lillet Blanc

GINGER RUM MULE 16

Spiced Rum, Peychaud's Bitters, Lime Juice, Ginger Beer

BARREL-AGED VIEUX CARRÉ 17

Blend of Calvados, Rye Whiskey, Benedictine, Dubonnet,
Bitters, Barrel-Aged

FRENCH 75 15

Beefeater Dry Gin, GV Farms Meyer Lemon Juice
Simple Syrup, Topped with Prosecco

WINES BY THE GLASS

PREMIUM

	<i>Full</i>	<i>Half</i>
Dom Perignon <i>Champagne, France 2008</i>	60	30
Veuve Clicquot Brut <i>Champagne, France NV</i>	40	20
Twomey Sauvignon Blanc <i>By Silver Oak, Napa Valley 2018</i>	17	10
Grgich Hills Rose <i>Napa Valley 2018</i>	17	10
Grgich Hills Chardonnay <i>Napa Valley 2016</i>	20	12
Flowers Chardonnay <i>Sonoma Coast 2017</i>	20	12
Rombauer Merlot <i>Napa Valley 2017</i>	22	14
Grgich Hills Zinfandel <i>Napa Valley 2014</i>	20	12
Belle Glos Clark & Telephone Pinot Noir <i>Santa Barbara 2017</i>	26	14
Flowers Pinot Noir <i>Sonoma Coast 2017</i>	30	16
Williams Selyem Pinot Noir <i>Sonoma County 2017</i>	35	18
Bella Union Cabernet Sauvignon <i>Napa Valley 2017</i>	50	25
Caymus Cabernet Sauvignon <i>Napa Valley 2018</i>	50	25
Silver Oak Cabernet Sauvignon <i>Napa Valley 2014</i>	80	40
Chateau Margaux Pavillon Rouge Bordeaux <i>Margaux, France 1991</i>	250	125

SPARKLING

Roederer Estate Brut <i>Anderson Valley, California</i>	15
Villa Carlotti Prosecco <i>Veneto, Italy.</i>	14

VIN ROUGE

Macrostie Pinot Noir <i>Sonoma Coast, California 2016</i>	15
Louis Martini Cabernet Sauvignon <i>Sonoma, California 2016</i>	16
Napa Cellars Winery Cabernet Sauvignon <i>St. Helena, Napa Valley, California 2017</i>	15
Skyfall Merlot <i>Columbia Valley, Washington 2016</i>	14
Le Cigare Volant Red Blend <i>Santa Cruz, Bonny Doon Vineyard, California 2012</i>	18

VIN BLANC

Chateau Bonnet White Bordeaux Blend <i>Bordeaux, France 2015</i>	13
Hartwell Estate Sauvignon Blanc <i>Carneros, Napa Valley, California 2017</i>	14
Rombauer Sauvignon Blanc <i>Napa Valley 2018</i>	15
Melville Chardonnay <i>Santa Rita Hills, California 2015</i>	16
Hugel Riesling <i>Alsace, France 2017</i>	14

FEATURED WINES BY THE GLASS

Terra Valentine Cabernet Sauvignon <i>Napa Valley 2016</i>	24
Zaca Mesa Estate Vineyards <i>Santa Ynez Valley 2014</i>	15



DESSERTS

CRÈME BRÛLÉE	13
CARAMEL CUSTARD	12
CHOCOLATE TRUFFLE TORTE	14
SOUFFLÉ GRAND MARNIER	16

CAFÉ

Espresso	4
Cappuccino	6
Café Latte	6
Coffee	4
Hot Tea	5

PORT & SAUTURNS

Fonseca 1985	75
Sandeman 40 year	40
Sandeman 30 year	30
Sandeman 20 year	20
Sandeman Ruby	16
Ramos Pinto Ruby Port	15
Dolce 2006	24
Grgich Hills Violeta	20
Clarendelle 2015	18

COGNAC

Louis XIII 0.5 oz	80
Louis XIII 1.0 oz	150
Louis XIII 2.0 oz	280
Remy Martin XO	35
Courvoisier XO	30
Hennessey Privilege VSOP	19
Remy Martin 1738	25
Courvoisier VSOP	20
Remy Martin VSOP	20
D'usse	24

SCOTCH

Dewer's White Label	14
Chivas Regal 12yr	16
Laphroaig 10yr	16
Oban 14 yr	20
Johnnie Walker Black	15
Johnnie Walker Blue	40
Glenlivet 18 yr	30
Macallan 12 yr	20
Macallan 12 yr Double Cask	22
Macallan 18 yr	50

DESSERT COCKTAILS

ESPRESSO MARTINI 16
Grey Goose Vodka, Kahlua, Espresso, Agave

CAFÉ LA FORET 15
Flameless Café Romano, Brandy, Kahlua,
Galliano, Coffee, Crème Anglaise

A Votre Santé

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. As a courtesy to others, please turn off your cell phones. Gratuity of 20% will be added to parties of 6 or more

