

STARTERS

OYSTERS BY THE 1/2 DOZEN*
local citrus mignonette

SHRIMP COCKTAIL
ponzu cocktail sauce

HAMACHI*
avocado, white soy, cilantro oil,
ginger scallion jam, grapefruit

TUNA & FOIE*
yellowfin, aged foie gras, toasted brioche

ANTONIUS CAVIAR*
30g oscietra caviar 6 star

PEARLS & ONIONS*
caramelized french onion dip, antonius caviar,
salt & vinegar chips

KNIFE STEAK TARTARE*
wagyu tenderloin, capers, pickled mustard seeds,
egg yolk caramel, crispy kale

MUSSELS
herb beurre blanc, focaccia

DIVER SCALLOPS*
celery root, herbal sea broth, truffle

CRAB RICE
congarée & penn rice, kombu cream

SALADS

GARDEN SALAD
market vegetables,
regenerative vinegar garden soil

CAESAR*
baby romaine, parmesan, anchovy gremolata,
croutons

KNIFE WEDGE
dill ranch, blue cheese espuma, confit tomato,
lake meadows bacon crumble

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

***If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat these products fully cooked.**

****An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.**

PASTA

DOPPIO RAVIOLI
cashew "ricotta", spinach & pesto, orange reduction,
toasted pine nuts

GREEN PEA RISOTTO
crispy prosciutto, gouda cream

PAPPARDELLE BOLOGNESE
pancetta, beef, veal, lamb, tomato, parmesan

MAINS FROM THE OVEN

DAYBOAT CATCH
7 ounce fish filet, lentil cauliflower puree, green curry,
seasonal vegetables

LOCAL WHOLE FISH
nuoc cham butter emulsion

HALF LAKE MEADOWS CHICKEN
lemon leeks, seasonal truffle, whole grain mustard jus

14 DAY DRY AGED DUCK BREAST*
pearl barley mirepoix, celery root, olive caramel, duck jus

WAGYU PICANHA FRITES*
10 ounce, potato pave, summer truffle, chimichurri

LAMB LOIN*
herb breadcrumbs, dijon, mint riesling gel, demi

PRIME FILET MIGNON*
10 ounce demkota ranch

DRY AGED FROM THE BROILER

CREEKSTONE PRIME BONE-IN RIBEYE *

CREEKSTONE PRIME BONE-IN NEW YORK STRIP *

AKAUSHI BONE-IN RIBEYE*

At Knife & Spoon, our specialty lies in meticulously dry aging our steaks to perfection, ranging from 30 to 120 days and from 16oz to 48oz. Kindly inquire with our esteemed staff for today's available aging and size options.

ENHANCEMENT

SAUCE FLIGHT
béarnaise, demi & chimichurri 12

SIDES

CULTIVATED MUSHROOMS
*locally sourced "play of sunlight farm"

SEASONAL VEGETABLES
*locally sourced "frog song organics farm"

KIMCHI CREAMED SPINACH
*house made kimchi

JOHNNY MAC & CHEESE
*bacon breadcrumbs

POTATO PURÉE

TEMPURA ONION RINGS
*chipotle lime aioli