

ANSON

ELEVEN

STARTERS

Chef's Soup of the Day	14
Petite Greens & Burrata petite greens, molten burrata, berry gelée, serrano, feta-olive vinaigrette	14
Warm Brussels Sprouts Salad roasted peanuts, pomegranate, asian vinaigrette	14
Prime New York Strip Carpaccio arugula, olive feta dressing, focaccia bread, shaved parmesan	20
Tuna and Octopus Tiradito ají amarillo leche de tigre, Valencia orange segments, cherry blossom shoyu, peanut crumble	19
Assorted Selection of Artisan Cheeses prosciutto di parma, cured meats, candied walnuts, berry marmalade, fresh fruits, bread	30

MAIN COURSE

Black Chilean Sea Bass fingerling potatoes, market vegetables, shiitake brown butter broth	45
Seafood Saffron Pappardelle diver scallops, mussels, shrimp, market fish, garlic chardonnay sauce	39
Lobster Risotto lobster tail, jalapeno sausage, poblano Arborio rice, fennel	42
Seared "Maple Leaf" Duck Breast forbidden rice, charred fennel, ancho chipotle glaze, orange segments	37
Grass Fed Lamb Duo pistachio roasted lamb rack, honey chipotle lamb belly, carrot puree, roasted broccolini, cherry bordelaise	39
Surf & Turf Prime Filet Mignon & Jumbo Shrimp parsnip puree, asparagus, peppercorn sauce	45
14 Oz. Prime Ribeye poblano puree, roasted broccolini, miso butter	46