

Dinner Menu

Desserts

Appetizers

CORNBREAD

honey combread
with whipped citrus marscapone
and crème fraîche,
grilled corn, honey comb

LOBSTER BISQUE

pear, crème fraîche

SHISHITO PEPPERS

tahini, basil,
Thai-maple caramel

CORN ESQUITES

queso fresco, house chili spice,
lime aioli

CAULIFLOWER SALAD

Medjool dates, persimmon, mint,
pine nuts, masala curry, lime

AUTUMN BEETS

feta, sherry vinaigrette, herbs,
Cara Cara oranges, radish

TOMATOES AND HOMEMADE RICOTTA

pickled onion, basil,
fried garlic chips, pesto, saba

HAMACHI CRUDO

grapefruit, jalapeño gazpacho,
yozu kosho, cilantro, olive oil

ROASTED BONE MARROW

pickled onion, Italian salsa verde,
crispy shallot, rustic bread

Entrées

VEGAN BUTTERNUT SQUASH RISOTTO

vegan butter,
morrel mushrooms, English peas,
fresh grated horseradish

SEARED AHI TUNA

roasted fennel, Navel orange,
olive, turnip, basil oil

SHRIMP AND GRITS

farmhouse cheddar, cipollini onion,
pancetta, scallions

SCOTTISH SALMON

grilled broccolini, blistered tomato,
whipped potatoes espuma,
citrus caper butter, hickory smoke

CENTER CUT DUROC PORK CHOP

brown butter spaetzle, rainbow chard,
mustard seed, cider jus

GRASS FED NEW YORK STEAK

Maitake mushroom,
whipped parsnips & Yukon golds,
sauce poivrade

GLAZED SHORTRIB

grilled mushroom, smoked potatoes,
shishito pepper, salsa negra

ATHENAEUM KOBE BURGER

California grass fed beef,
brioche bun, shredded lettuce, mayo,
Welsh farmhouse cheddar, pickle,
caramelized onions,
garlic French fries

BERRIES ATHENAEUM

vanilla bean ice cream,
assorted berries,
cookie, Grand Marnier liqueur

UBE CHURROS

coconut ice cream, coconut caramel,
fresh passion fruit

PERSIMMON PUDDING CAKE

brandy caramel, candied walnuts
and yogurt ice cream

MANGO PANNA COTTA

mango gelée, gluten free strleusel

VEGAN DEVIL'S FOOD CAKE

earl grey ganache, passion fruit,
cocoa nibs

MOLTEN LAVA CAKE

with Asian pear sorbet,
spiced Asian pear,
hazelnut praline
(please allow 15 minutes)

HOUSEMADE ICE CREAM

1 scoop - 2 scoops
3 scoops

Vanilla • Chocolate • Yogurt • Coconut
Sorbet: Asian Pear • Raspberry

Coffee & Tea

Coffee
Espresso
Cappuccino/Latte
Americano
Macchiato
extra shot add

Hot Chocolate

Organic Loose Tea
Earl Grey
Mao Jian Jasmine
Assam Black
Chamomile
Moroccan Mint
Gunpowder Green