



1st Course

HERMOSA SALAD

Apple | Grape | Blue Cheese | Candied Almond | Apple Vinaigrette

SALMON BELLY CRUDO*

Melon Agua Chile | Persian Cucumber | Tomatillo & Avocado Relish | Pinons

2nd Course

CHILE BRAISED BEEF SHORT RIB

Rajas Scallop Potato | Corn Esquites | Charred Broccolini |
Red Chile Demi | Potato Chip Crumble
Upgrade to a Prime Filet: \$35*

TWO WASH RANCH CHICKEN

Sweet Potato & Apple Rosti | Braised Mushroom |
Whipped Feta | Pistachio Crumble

CHEF'S DAILY SPECIAL

Ask Your Server

Add Foie To Any Entree: \$30*

3rd Course

KEY LIME PIE

Graham Cracker Crust | Chantilly | Toasted Coconut

NUTELLA CHEESECAKE

Feulletine Crust | White Chocolate Curls | Raspberry Sauce

Featured ROXX Cocktail

THE MUSE | 17

Allspice | Villon | Orgeat | Lime Juice | Egg White

55/PERSON + TAX/GRATUITY

**cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.*