

surf:sky:spirit

chef david warner features hand selected, all-natural meats, the finest fresh seafood from sustainable sources, organic and locally grown produce. each creation is thoughtfully prepared for your culinary delight. enjoy.

SO raw

JRDN serves you only the best and freshest ingredients. all seafood is from environmentally friendly and sustainable sources.

- 75 **grande platter**
12 oysters, 6 jumbo prawns, 6 little neck clams
1/2 lb alaskan king crab, 6 new zealand green lip mussels
- 45 **petite platter**
6 oysters, 3 jumbo prawns, 3 little neck clams
1/4 lb alaskan king crab, 3 new zealand green lip mussels
- 36 **chilled maine lobster** 1 lb
- 18 **alaskan king crab** 1/2 lb
- 15 **oysters on the half** 1/2 dozen
kumamoto - washington
chef's selections
- 10 **new zealand green lip mussels** 1/2 dozen
- 21 **jumbo prawns** 1/2 dozen
- 9 **little neck clams on the half** 1/2 dozen
- 45 **chef's sashimi platter**
maguro, hamachi, salmon

way cool

11 **california citrus salad**

arugula, citrus segments, hazelnuts, parmesan cheese,
orange blossom honey vinaigrette

12 **roasted baby beet salad**

lola rosa, mache, humboldt fog goat cheese,
pistachio brittle, pickled cauliflower, sherry beet vinaigrette

10 **the JRDN salad**

made to your personal specifications

artisanal cheese plate

a selection of international creameries, served with
quince paste - selection varies

sample of three 11

sample of five 17

getting warm

- 9 **seasonal soup**
chef's whim
- 11 **braised berkshire pork belly**
caramelized onion tarte tatin, black kale, calvados
- 12 **crab cake**
bacon-apple hash, curry aioli, frisée salad
- 12 **manchester farm's roasted quail**
cornbread stuffing, wild mushrooms, verjus
- 10 **wild mushroom risotto**
black truffle, parmesan cheese, fine herbss
- 11 **steamed mussels**
chorizo, garlic, herb butter, chardonnay

pure sizzle

- 27 **maple leaf duck breast**
cheddar grits, local baby carrots, cherry-mustard jus
- 24 **braised short rib pasta**
cencioni pasta, roasted garlic, mirepoix
- 28 **pan seared sea bass**
white beans, tomato, eggplant, capers, saffron fumet
- 26 **grilled swordfish**
wild mushroom succotash, fava beans, sweet garlic,
sherry-bacon beignet
- 26 **arctic char**
lentils, country ham, brussels sprouts, golden raisins
- 28 **seared sea scallops**
baby leek confit, risotto, preserved lemons

burning up

JRDN serves meyer ranch beef cuts: naturally fed, hormone free, humanely managed and hand selected. all seafood is from environmentally friendly and sustainable sources.

CHOOSE A CUT:

36	6oz tenderloin	43	14oz rib eye	21	free range chicken
41	8oz tenderloin	28	12oz smoked berkshire pork chop	29	10 oz. american wagyu skirt steak
46	20 oz. porterhouse			44	20 oz. homegrown imperial valley bone in new york strip

ADD A LOBSTER:

36	supplement any meat selection with a one pound maine lobster
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CHEF'S THUNDER:

3	an alternative to choosing a rub and sauce, with caramelized sweet onions, pt. reyes blue cheese + aged basalmic vinegar
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A RUB:

blackened
maitre d' hotel butter
tri peppercorn
JRDN rub
truffle butter

A SAUCE:

classic béarnaise
J-1 steak sauce
creamy horseradish
au poivre
chimichurri
bordelaise

AND TWO SIDES:

grilled asparagus
haricots verts with pecan rosemary butter
yukon gold mashed potatoes
braised broccolini
crispy sweet onion rings
farmer's market selection
stewed tomatoes and fontina "mac"
blue cheese glazed fingerling potatoes
sautéed wild mushrooms
seared brussels sprouts with shallot and bacon
creamed spinach