

PURPLE SKY

winery

APPETIZERS

Ocean's Offering* 22

six citrus-poached Gulf shrimp presented over crushed ice, served with house-made cocktail sauce

Siren's Flame* 20

four charred gulf shrimp tossed in a bold fra diavolo sauce, tomatoes, garlic chile confit, our house white wine and sourdough crostini

Crab Cakes* 29

golden crusted with a buttery panko finish, served with housemade remoulade and a shaved fennel salad

Charcuterie* 25|45

curated selection of local cheeses, cured meats, olives, and nuts

Velour Tartare* 29

hand-cut filet delicately seasoned, topped with a quail egg and served with brioche

Hamachi Crudo* 25

beet-cured yellowtail, sliced and layered with a ginger ponzu, watermelon radish, and serrano peppers. (Fri-Sun only)

Fire Kissed Bone Marrow 27

split roasted marrow bones, charred sourdough crostini, bordelaise sauce, wagyu bresaola

SALADS

Estate Greens 15

heirloom lettuce blend, shaved seasonal vegetables, chardonnay vinaigrette, dash of sea salt

Gem of Roma* 15

a caesar emulsion with baby gem lettuce, brioche croutons, and shaved parmesan

A'LA CARTE SIDES

Pomme Puree 10

Parmesan Truffle Fries 12

Asparagus 10

Broccolini 10

Sautéed Mushroom Medley 10

STEAK & CHOPS

Ember Seared Mignon* 50

8oz chargrilled, prime center-cut filet, served over asparagus spears, garnished with the chef's own finishing salt

Upgrade to Wagyu at Market Price

Steak Frites* 60

12oz chargrilled, sliced, prime American New York strip, served with bordelaise and fries cooked in beef tallow.

Upgrade to Wagyu at Market Price

Bone In Ribeye* 70

30oz bone-in ribeye, sliced, finished with clarified butter and the chef's finishing salt, served with pomme puree and broccolini

Elk Ribs* 65

chargrilled and sliced, topped with sauce forestiere and crispy mushrooms, served with pomme puree and broccolini

Lamb & Leaf* 49

herb-crusted locally sourced lamb chops, chargrilled and served with pomme puree and asparagus

PASTA & SEAFOOD

North Sea Salmon* 45

pan-seared Scottish salmon, crisped skin on, served over garlic-infused chickpea puree, charred lemon and a chive oil drizzle and broccolini

Golden Crusted Sea Bass* 55

pan-seared filet with crispy skin, served over wilted spinach, & finished with masago and a silky beurre blanc

Forest Herb Pesto 23

pappardelle pasta tossed in creamy pesto crafted from wild foraged greens, toasted pine nuts, and grated parmesan reggiano

ADDITIONS

Crab Oscar 18

Sautéed Gulf Shrimp 22

Lobster Mac & Cheese 30

Caviar Service* 80

CHEF CORNELIUS WARD

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