

# LOCKWOOD

RESTAURANT & BAR

## Starters

### **foie gras**

sour cherries, brioche, vanilla oil, cashews / 19

### **sea scallops**

radish, edamame, furikake / 18

### **risotto**

spring vegetables, red wine poached egg / 17

### **hamachi**

miso, cucumber ginger espuma, shiso / 18

### **spring pea soup**

mint, duck confit, yuzu / 13

### **octopus**

black garlic, spanish chorizo, cucumber / 15

### **spring greens**

herbs, spring radishes, ponzu vinaigrette / 13

### **compressed melon**

ginger, ricotta, lemon, serrano ham / 13

## Entrees

### **pork loin chop**

kale, confit potatoes, herb salad / 33

### **monkfish**

black rice, tom ka broth, bok choy / 30

### **lamb**

flageolet beans, garlic scapes, fennel / 40

### **wild sockeye salmon**

morels, english peas, radish, smoke / 33

### **ribeye for two**

bibb lettuce, kimchi puree, sticky rice, picked chilies / 95

### **snapper**

spring vegetables, fingerling potatoes, vierge / 32

### **duck**

miso butter, asparagus, turnips, carrot jus / 35

### **rainbow trout**

artichokes, spring onions, fava / 30

### **Executive Chef, Joseph Rose**

Please notify the server of any dietary restrictions, **consumer advisory:** consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

18% gratuity added to checks for groups of 6 or more.

4.8.2013