



salads

Grilled Heart of Romaine

tempura white anchovies, lotus root crisp
and miso caesar dressing

8

Baby Spinach

spiced walnuts, golden raisins, hearts of palm,
red onion and strawberry poppy seed
dressing with a goat cheese fritter

9

Spring Vegetables

english peas, grilled asparagus,
bel paese cheese, radish, arugula,
golden beets and toasted sunflower seeds
with a cucumber dressing

8

Mixed Baby Greens

warm hickory smoked bacon, mandarin
oranges, toasted almonds and red wine
vinaigrette with brie cheese crisp

9

Fire Roasted Tomato Bisque

basil pesto foam and brioche grilled cheese
cup - 4 bowl - 7

small plates

Oysters on the Half Shell

granite foam, pink sea salt crostini and pickled sea beans

14

Missouri Cheese Plate

quince paste, whole grain mustard, lavosh, reverse spherical olives and dehydrated raspberry dust

16

Hamachi

pickled salsify, cucumber wasabi sorbet, crispy lotus root and a sriracha gastrique

14

Braised Pork Belly

roasted peach veal demi glaze with tobacco onions and baked beans

10

Pan Seared Sea Scallops

she-crab béchamel, english peas and rock shrimp risotto

14

Morel Angel Hair

sherry veal butter sauce, caramelized shallots, asparagus tips and pecorino romano

14

large plates

Meat

Free Range Chicken Breast Ballotine

pinot gris oyster mushroom butter sauce, duck confit, brie cheese, caramelized shallots and dried apricots with a wild rice cake

26

Swine Three Way

salume beddu salsiccia fiama, salsiccia bolognese and guanciale with green pepper, caramelized onion, red pepper flakes and house made pappardelle tossed with a veal pomodoro

26

Grilled Berkshire Pork Rib Chop

natural jus with honey roasted fuji apple, asparagus and black barley brown rice pilaf

34

Balsamic Hanger Steak

cabernet morel mushroom bordelaise, roasted shallot, sautéed spinach and pommes frites

25

Center Cut Beef Tenderloin

roasted garlic wild mushroom maître d' butter, roasted tri color fingerling potatoes and haricot verts

36

Pistachio Encrusted Lamb Chops

shiitake beurre blanc and bing cherry demi glaze with brie whipped potatoes

28

Fish

Yellowfin Tuna

sweet chile vinaigrette, celeriac purée, honey sriracha glazed heirloom carrots and cashew bok choy sauté

27

Pan Seared Halibut

ginger mirin glaze, tomato artichoke relish, snow pea sauté and bamboo rice pilaf

27

Pan Roasted Missouri Trout

parsley brown butter, grilled white asparagus, sweet potato hash and black walnuts

25

Wood Grilled Lobster

cabernet butter, sweet corn fennel salad and roasted yukon gold potato batons

Market Price

Vegetarian

Tofu Satay

dashi broth, soba noodles, straw mushrooms, baby corn, water chestnuts and crispy lotus root

19

Wild Mushroom Risotto

saffron béchamel, grape tomatoes and sautéed spinach

19

Eau Bistro includes an 18% gratuity for all parties of 6 or larger