

WOLFGANG PUCK'S  
**postrio**  
RESTAURANT | CAFÉ

**Appetizers**

Crispy Potato Galette with House Smoked Sturgeon and Caviar	24
Autumn Vegetable & Gigante Bean Minestrone, Basil Pistou, Ricotta Crouton	12
Garlicky Littleneck Clams & Spanish Chorizo, Grilled Bread	16
Sautéed Maine Lobster & Crab Cake, Meyer Lemon Aioli and Micro Arugula	18
Baby Octopus Salad, Tuscan White Bean Ragout, Parsley Pistou, Grilled Sourdough	19
Roasted Baby Beets, Humboldt Fog Goat Cheese, Blood Oranges and Pistachio	15
Ravioli with Ricotta, Spinach & Soft Quail Egg, Grilled Quail and Thyme Glaze	18
Wild Matsutake Mushroom Risotto, Parmesan Reggiano	21
Roasted Kabocha Pumpkin Tortelloni, Pine Nuts, Amaretti, Sage Brown Butter	17
House Vegetable Chopped Salad, Tomato Coulis, Aged Balsamic	15

*Chilled & Cracked Over Ice...*

Shellfish Platter; Maine Lobster, Florida Stone Crab, Poached Shrimp, Pacific Oysters <i>Served with Four Sauces</i>	85
Chilled Florida Stone Crab, Honey Mustard Dipping Sauce	36
Iced Kumamoto Oysters on the Half Shell, Red Wine Mignonette, Cocktail Sauce	22

**Main Course**

*At Your Tableside...*

Grilled Whole Loup de Mer (for Two), Fennel Salad, Green Olive-Parsley Vinaigrette	36
Oven Roasted Turbot, Baby Mussels, Garlic, Saffron-Orange Oil, Puree of Fall Leeks	42
Butter Poached Whole Lobster, Fettuccine 'Fruiti di Mare', Sauce Choron	62

### *Fish & Shellfish*

Sautéed Scallops Provençal, Capers, Olives, Tomatoes, Fresh Crispy Basil Leaves	36
Pan Roasted Wild Salmon, Pine Nuts, Raisins, Caramelized Romanesco, Cauliflower Puree	33
Grilled Big Eye Tuna, Sun Choke Puree, Baby Artichokes, Warm Bacon Vinaigrette	35

### *Meat, Game & Poultry*

Pan Roasted Organic Chicken, Brussels Sprouts, Bacon, Pearl Onions & Fingerling Potatoes	29
Cantonese Style Roasted Duck, Ginger, Grapefruit, Star Anise, Steamed Bao Buns	34
Roasted Quail Stuffed with Herbs & Brioche, Quince-Apple Puree, Sage-Maple Natural Jus	33
Slow Braised Beef Short Ribs, Creamy Polenta, Olives, Shallots and Natural Juices	39
Grilled Lamb Chops, Spiced 'Moussaka', Wild Marjoram and Feta-Olive Vinaigrette	52
Caramelized Veal Chop, Wild Field Mushrooms, Thyme, Garlic and Parsnip Puree	64
Grilled Prime New York Sirloin, Yukon Gold-Horseradish Potatoes, Cognac-Mustard Sauce	58
Pan Roasted Beef Tenderloin, Garlic Rapini, Sauce 'au Poivre', Gratin Dauphinoise	56