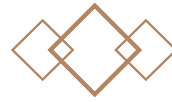


Temple
bar



HAPPY NEW YEAR!

APPETIZERS

Jonah Crab Tart 14
Quail Egg, Bechamel, Caviar
San Felice Vermentino, Italy 9

Celery Root & Ricotta Tortellini 14
Black Truffle, Parmesan
Chateau Ducass White Bordeaux, France 10

ENTREES

Grass-Fed Ribeye 38
Potato Gratin, Roasted Squash, Truffle Demi
Freakshow Cabernet Sauvignon, California 12

Roasted Rohan Duck 34
Purple Barley, Persimmon, Fennel
Erath Pinot Noir, Oregon 12

Oat Pappardelle 28
Pheasant Ragu, Pickled Onion, White Truffle
Cambria Chardonnay, California 12

DESSERT

Passionfruit Pavlova 8
Winter Citrus, Warm Chocolate
Xamfra Cava, Spain 9

COCKTAIL

Lady Stoneheart 12
Gin, Lemon, La Pinta Pomegranate,
Spiced Bitters, Cava

Executive Chef Richmond Edes

18% Gratuity will be added to groups of six or more *Consuming raw or under cooked animal products may be hazardous to your health
*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party