



FOR THE TABLE

CAVIAR SERVICE

- Ars Italica Oscietra Royal Caviar | house made sweet corn blinis | toasted bread | accoutrement | 225
- OYSTERS ON THE HALF SHELL | ½ dozen 24 || full dozen 42
- SCALLOP CRUDO | grape | radish | cilantro dashi | thai basil || 29
- MEAT & CHEESE BOARD | white truffle salame | saucisson sec | prosciutto san daniele | cana de cabra hook's 10 year cheddar | epoisses de bourgogne | condiments and bread || 38
- BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16
- SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16
- DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | micro cilantro || 25
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 24

SALADS + SANDWICHES

Add Protein to any salad ~ Chicken | Scallops | Lobster | Salmon | Skirt Steak

- TREVISO + BLOOD ORANGE SALAD | cara cara | mandarins | pine nuts | sesame | wontons pecorino di montalcino | citrus vinaigrette || 18
- LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17
- GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 18
- LOBSTER COBB SALAD | mixed greens | black rice | hard boiled eggs | heirloom cherry tomatoes | sweet corn avocado | bacon | feta | white balsamic vinaigrette | avocado aioli || 35
- TUNA SALAD SANDWICH | tuna conserva | shallots | sprouts | avocado | roasted peppers || 22
- BBQ PORK SANDWICH | pulled pork | creamy coleslaw | heirloom tomatoes || 23
- GRILLED CHEESE + BROCCOLI CHEDDAR SOUP | mozzarella | taleggio | rustic french bread broccoli puree | cheddar | bacon || 25

BRUNCH

- AVOCADO TOAST | soft boiled egg | robiola goat cheese | cherry tomato | watermelon radish | multi-grain bread || 21
- BREAKFAST BOWL | cherry greek yogurt | house-made granola | sautéed apricots | coconut mixed berries | micro mint || 18
- BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25
- HORCHATA PANCAKES | grilled apples | coconut granola | caramel sauce || 23
- DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 25
- LOBSTER EGGS BENEDICT | maine lobster | spinach + mushroom | poached egg | lobster hollandaise || 32
- PORK BELLY EGGS BENEDICT | seared pineapple | blistered shishito peppers | poached egg | hollandaise || 29
- FRENCH OMELETTE | melted brie | baby spinach | duck fat hashbrowns || 23
- A**BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 29
- BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce avocado || 25
- CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25
- SHORT RIB RAVIOLI | pistachio pesto | confit tomato | red sorrel | pine nuts | pecorino || 36
- CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 45
- SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 48

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 62 BONE IN RIBEYE 18 OZ ~ 68 WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

SHAREABLE SIDES

2 EGGS ANY STYLE || 9

FRENCH FRIES || 8

MAPLE BACON || 10

FRESH FRUIT || 8

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness