



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

HAMACHI CRUDO | avocado | jicama | fresno chili | rhubarb dashi | thai basil || 25

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 || 25

SALADS + SANDWICHES

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

SPRING SALAD | grapes | persian cucumbers | cherry tomatoes | shishito peppers | avocado | thai basil
dukkah | cilantro + lime vinaigrette || 18

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 18

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

CRISPY CHICKEN SANDWICH | cilantro coleslaw | crispy onions | heirloom tomatoes | swiss | focaccia bread || 23

CUBANO SANDWICH | cured pork | smoked ham | red cabbage slaw | swiss | dijon | creamy horseradish | ciabatta || 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 || 22

BREAKFAST BOWL | cherry greek yogurt | house-made granola | sautéed apricots | coconut
mixed berries | micro mint || 19

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 25

HORCHATA PANCAKES | grilled apples | coconut granola | caramel sauce || 24

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 || 33

FILET + DUNGENESS CRAB BENEDICT | asparagus | poached egg | hollandaise | pickled salad || 36

SHORT RIB OMELETTE | melted brie | poblano sauce | duck fat hashbrowns || 27

 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

CAVATELLI SCODELLA | marinara | roasted garlic | mascarpone | thai basil || 26

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 || 49

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 63	BONE IN RIBEYE 18 OZ ~ 69	WAGYU NY STRIP 16 OZ ~ 95
JAPANESE A5 WAGYU 20Z \$56 40Z \$112 60Z \$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