



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
- DUCK LIVER PATE | huckleberry gelee | mustard | grilled rustic bread || 20
- AVOCADO HUMMUS | sweet garlic | jalapenos | poblano | cilantro | salsa maccha | pita || 18

STARTERS

- BROCCOLI CHEDDAR SOUP | broccoli puree | cheddar | bacon || 16
- BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16
- SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16
- 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
- SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19
- DIVER SCALLOPS | yellow curry | confit tomato | kaffir lime rice | micro cilantro || 25
- CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 25
- 1855 STEAK TARTARE | mustard | grilled bread | fried egg | creamy horseradish || 25

FLOUR + WATER

- "DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 33
- CACIO E PEPE | romano | black pepper | lemon zest | parsley || 25
- SHORT RIB RAVIOLI | pistachio pesto | confit tomato | red sorrel | pine nuts | pecorino || 36
- CIOPPINO | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 42
- STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 26
- FANCY PIZZA | marinated wagyu hanger steak | mozzarella | curry | roasted pineapple | calabrese aioli | fresno chilies || 30

LARGER

- SCOTTISH SALMON | baby bok choy | kohlrabi puree | curry sauce | pink apple + dandelion salad || 42
- ALASKAN HALIBUT | artichoke hearts | salsify | fingerling potatoes | confit tomatoes | lemon + caper butter || 62
- CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 45
- BURGER | niman ground chuck | blue cheese | maple bacon | caramelized onion | arugula | secret sauce hand cut fries || 29
- CHICKEN PICCATA | lemon + caper butter | cherry tomato + shallot salad | potato puree | basil || 35
- FULL RACK OF NEW ZEALAND LAMB | italian pearl couscous | dried apricot | pine nuts | mint emulsion chimichurri || 75
- AKAUSHI SKIRT STEAK | fingerling potatoes | charred broccolini | sweet garlic | ranchero || 49
- MON & TUES ONLY CHICKEN POT PIE | puff pastry crust | peas | carrots | celery | chicken gravy || 32

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

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|---------------------------|-----------------------|
| ROASTED CAULIFLOWER 13 | CORN ESQUITES 13 |
| CHARRED BROCCOLINI 13 | SPINACH GNOCCHI 15 |
| SAUTEED ASPARAGUS 13 | POTATO PUREE 12 |
| ROASTED MUSHROOMS 13 | MAC N CHEESE 15 |

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