



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 | Seared Tuna*

- HEIRLOOM TOMATO + BURRATA** | watermelon compress | aged balsamic | sherry vinaigrette | fresh mint || 19
- 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
- SEARED TUNA SALAD** | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 31
- 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 + TORTILLA SOUP** | mozzarella | taleggio | rustic french bread avocado | queso fresco | crème fraiche | micro cilantro || 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 || 36
- SHORT RIB OMELETTE** | melted brie | poblano sauce | duck fat hashbrowns | pickled salad || 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
- 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 | 2OZ \$56 | 4OZ \$112 | 6OZ \$168

SHAREABLE SIDES

- 2 EGGS ANY STYLE || 9 MAPLE BACON || 10
FRENCH FRIES || 8 FRESH FRUIT || 8

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