



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
- MEAT & CHEESE BOARD | white truffle salame | saucisson sec | prosciutto san danielle | 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 | red pepper chermoula | forbidden black rice | wasabi mousse | salmon caviar || 32
- 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
- CHILEAN SEA BASS TACOS | tempura | slaw | chipotle aioli | salsa quemada | cotija cheese || 21

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
- SEASONAL HARVEST SALAD | gem lettuce | persimmons | gala apples | blue cheese | roasted almonds | maple dijon vinaigrette || 19
- 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 + WILD MUSHROOM SOUP | mozzarella | taleggio | rustic french bread | mushroom medley | tempura shishito pepper | petite puff pastry || 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
- 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
- ACORN SQUASH TORTELLINI | homemade ricotta | cippolini onion sauce | crème fraiche | pomegranate arils || 32
- 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

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