



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 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

WILD MUSHROOM SOUP | mushroom medley | tempura shishito pepper | petite puff pastry || 18

BBQ HEIRLOOM CARROTS | pecan butter | dill | herb dressing || 16

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 16

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

SPICY YELLOWFIN TUNA | tempura eggplant | sriracha aioli | wasabi tobiko | sweet soy | chives || 19

DIVER SCALLOPS | red pepper chermoula | forbidden black rice | wasabi mousse | salmon caviar || 32

CHARRED OCTOPUS | chorizo picante | roasted potatoes | confit tomato | aji amarillo sauce | red onions || 25

MEATBALLS | pork, veal + beef | provolone | spicy marinara | micro basil | toasted french baguette || 19

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

ACORN SQUASH TORTELLINI | homemade ricotta | cippolini onion sauce | crème fraiche | pomegranate arils || 32

CIOPPINO | linguine | sea bass | salmon | scallops | mussels | clams | New Zealand prawn || 42

STANDARD PIZZA | fennel sausage | tomato | scallion | sweet garlic | mozzarella || 26

FANCY PIZZA | pesto | burrata | prosciutto | arugula | fresno honey | aged balsamic || 28

LARGER

SCOTTISH SALMON | bourbon soy glaze | haricot verts | chanterelle mushroom | tempura garlic whistle | pink ninja
radish
lemongrass beurre blanc || 45

CHILEAN SEA BASS | lemon risotto | soffritto | asparagus | pink watercress || 62

CRISPY WHOLE BRANZINO | lemon quinoa | salsa verde | salsa roja | pickled veggies || 48

 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

NIMAN RANCH PORK CHOP | truffle potatoes au gratin | shaved brussel sprouts | cranberry port reduction || 46

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 2Oz \$56 4Oz \$112 6Oz \$168		

SHAREABLE SIDES

ROASTED BRUSSEL SPROUTS || 13

CHARRED BROCCOLINI || 13

CORN ESQUITES || 13

ROASTED MUSHROOMS || 13

BLUE CHEESE CREAMED SPINACH || 13
SPINACH GNOCCHI || 15

POTATO PUREE || 12
MAC N CHEESE || 15

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