



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 || 22

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 || 14

SQUASH BLOSSOMS | robiola | grilled baby squash | roasted yellow bell pepper sauce | cotija || 14

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

HEIRLOOM TOMATO + BURRATA | watermelon compress | aged balsamic | sherry vinaigrette | fresh mint || 17

LOCAL STRAWBERRY + ARUGULA | mint | crispy shallots | feta | charred avocado | pistachio dressing || 17

GRILLED CAESAR SALAD | hearts of palm | cherry tomatoes | crispy capers | parmesan lemon croutons || 17

SEARED TUNA SALAD | avocado | mixed greens | mango | jicama | cucumbers | tomatoes | cilantro pickled onions | spicy miso dressing || 29

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 + TOMATO BASIL SOUP | mozzarella | taleggio | rustic french bread || 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 | coconut | mixed berries | micro mint || 15

BRIOCHE FRENCH TOAST | strawberry compote | mascarpone cream | crème anglaise | fresh berries || 22

HORCHATA PANCAKES | grilled apples | coconut granola | caramel sauce || 21

DUCK CONFIT SOPES | A5 wagyu refried beans | salsa verde | breakfast radish | crème fraiche | queso fresco || 33

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 || 25

BRUNCH BURGER | niman ground chuck | cheddar | maple bacon | fried egg | caramelized onion | arugula || 26

BREAKFAST PIZZA | crispy prosciutto | fried egg | spinach | fresh mozzarella | parmesan cream sauce | avocado || 25

"DIRTY PASTA" | rigatoni | ground duck | sage | aromatics | ricotta salata || 29

CACIO E PEPE | romano | black pepper | lemon zest | parsley || 23

SHORT RIB RAVIOLI | pistachio pesto | confit tomato | red sorrel | pine nuts | pecorino || 36

CIOPPINO | black mussels | manila clams | scallops | halibut | salmon | linguini | grilled prawn || 38

SCOTTISH SALMON | braised red cabbage | butternut squash | blackberry sauce | pistachio crumbs || 42

ALASKAN HALIBUT | sautéed romanesco | confit tomatoes | sweet garlic | porcini mushroom sauce | butternut puree || 59

CRISPY WHOLE BRANZINO | charred lemon | crispy parsley | veracruz sauce || 41

SKIRT STEAK + EGGS | two fried eggs | duck fat hashbrowns | ranchero || 49

A LA CARTE STEAKS

FILET MIGNON 8 OZ ~ 59

BONE IN RIBEYE 18 OZ ~ 65

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