

Salads & Soup

- Kale Salad, Parmesan and Lemon 16
- Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
- Butternut Squash Soup, Black Trumpet Mushrooms, Chives 14
- Three Grain Salad, Baby Spinach, Apple, Pear and Goat Cheese 19
- Burrata, Meyer Lemon Jam, Pumpernickel Bread and Basil 20

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 20
- Warm Artichoke, Mustard Mayonnaise, Frisée, Lemon 17
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
- Peekytoe Crab Cake, Celery Root Remoulade, Mache Lettuce 24
- Foie Gras Brulé, Pineapple-Meyer Lemon Jam, Rose 25
- Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 18

Pasta

- Spaccatelli Pasta, Caramelized Brussel Sprouts, Basil-Pistachio Pesto 24
- Zucca with Meatballs and Smoked Pepper-Tomato Ragù 27

Fish

- Poppy Seed Crusted Salmon, Sweet and Sour Carrot Sauce, Basil 32
- Sautéed Black Sea Bass, Broccoli Rabe, Sesame Vinaigrette, Lavender 35
- Sautéed Hake, Pumpkin Seeds, Spaghetti Squash, Soy-Yuzu Broth 33
- Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
- Roasted Maine Lobster with Herb Butter, Limes and Shoestring Potatoes 48
- Lobster Burger, Gruyere Cheese, Green Chili Mayonnaise, Yuzu Pickles 26

Meat

- Cheeseburger with Russian Dressing and Crispy Onions 19
- Roasted Organic Chicken with Artichoke, Shiitakes, Parmesan Jus 33
- Veal Milanese with Parmesan, Escarole and Lemon 33
- Bacon Wrapped Niman Ranch Pork Chop, Apple Compote, Cauliflower 39
- Soy Glazed Beef Short Ribs, Apple-Jalapeno Puree, Rosemary Crumbs 39
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Tasting Menu 108

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
- Foie Gras Brulé, Pineapple-Meyer Lemon Jam, Rose
- Poppy Seed Crusted Salmon, Sweet and Sour Carrot Sauce, Basil
- Soy Glazed Beef Short Ribs, Apple-Jalapeno Puree, Rosemary Crumbs
- Dessert Tasting