



E | P | I | C D I N N E R

RAW BAR

HALIBUT CEVICHE	13
SELECTION OF EAST/WEST COAST OYSTERS	17
KING CRAB	18
JUMBO PRAWN.....	17

COCKTAIL | MEYER LEMON MOUSSELINE | DIJONAISE

APPETIZER

SPRING VEGETABLE SOUP	11
GREEN GARLIC ROYALE PETITE SALAD	
TUNA TARTARE PARISIEN.....	17
FRIED SHALLOT POTATO GAUFRETTES	
CRISPY OCTOPUS.....	16
KUMQUAT SNAP PEA AJI AMARILLO	
HAMACHI	16
ARTICHOKE MANDARIN RADISH	
HOUSE GNOCCHI	15
LAMB SAUSAGE SWISS CHARD FENNEL BEURRE BLANC	
VEAL SWEETBREADS.....	15
PICKLED RAMP SAVOY CABBAGE DANDELION	

SALAD

MIXED LETTUCE	9
SHAVED VEGETABLES MUSTARD VINAIGRETTE	
ARUGULA	9
GREEN APPLE RICOTTA SALATA MEDJOL DATE	
ROASTED BEETS.....	9
HUMBOLDT FOG PISTACHIO FRISÉE	
JUMBO FRENCH WHITE ASPARAGUS.....	16
SERRANO HAM FENNEL MEYER LEMON	

FROM THE BROILER

NY STRIP (16 OZ).....	38
SMOKED RIB EYE (22 OZ).....	43
FILET (8 OZ) / (12OZ)	29/43
SEVEN PEPPER CRUSTED HANGER (10 OZ).....	23
BORDELAISE CHASSEUR PEPPERCORN HORSERADISH BÉARNAISE BLEU CHEESE	

ENTREE

SPICED LAMB SHANK	32
PRESERVED LEMON LAMB JUS	
BERKSHIRE PORK CHOP	33
SPRING ONION SOUBISE MOREL JUS	
ROASTED VEAL TENDERLOIN.....	35
SERRANO HAM FAVA BEAN PARMESAN	
CRISPY HALF CHICKEN	23
MARCONA ALMOND CURRANTS NATURAL JUS	
HALIBUT EN CROÛTE.....	32
ARTICHOKE BARIGOULE SPRING GARNISH	
SEARED SEA SCALLOPS.....	26
SEA BEAN SORREL NOILLY PRAT	
SCOTTISH SALMON	28
ROASTED ASPARAGUS SAUCE MALTAISE	
SALT CRUSTED MARKET FISH	MP
GREEN GARLIC VINAIGRETTE	

SIDE

GRILLED ASPARAGUS	8
LEMON PECORINO	
BROCCOLI RABE	8
PIQUILLO RELISH CROUTON	
ENGLISH PEAS.....	8
BACON BIBB LETTUCE MINT	
SAUTÉED SPINACH	7
TOASTED GARLIC NUTMEG	
FRENCH FRIES.....	7
SMOKED PAPRIKA AIOLI	
PENNE GRATIN FOR TWO.....	11
AGED CHEDDAR FONTINA	
YUKON POTATO PUREÉ.....	7

EXECUTIVE CHEF | STEPHEN WAMBACH

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE