



## SMALL PLATES

### beef tartare

mustard seed, bell pepper, hickory, cured egg yolk  
23

### stuffed pork tenderloin

prosciutto, fig, soubise, vermouth  
23

### king crab and caviar

corn, old bay, brown butter  
32

### almond crusted lamb

yellow pepper, olive, tomato  
26

## SOUPS & GREENS

**salsify and green apple soup**  
chicken, crème fraiche  
15

**butternut salad**  
arugula, ricotta, black radish, chestnut, vanilla, brown butter  
15

**seasonal greens**  
tangerine, chevre, fresno chili, macadamia nut, mint  
16

**gem salad**  
peach, blackberry, buttermilk, black pepper  
16

### key west pink shrimp

celery, tomatoes, 3 daughters blonde ale, baguette  
28

### herb crusted tuna

red onion, coriander, eggplant  
24

### scallops

apricot, cucumber, blood orange  
28

### half dozen east vs west coast oysters

sherry mignonette, cocktail sauce  
market price

### bread service

seasonal jam, herb oil, compound butter  
5

### roasted bone marrow

sweet onion, red wine, lime, sourdough  
28

### grilled octopus

chorizo, pickled carrots, lemon, chard onion, romesco  
28

## MAINS

### cobia

gnocchi, bok choy, sea beans, kaffir lime  
40

### triple tail

squid ink, baby zucchini, saffron  
38

### red snapper

tri colored cauliflower, watercress, red quinoa, brown butter  
39

### spiny lobster

fingerling potatoes, mussels  
baby fennel, sundried tomato, cioppino  
54

### osso bucco

agave, baby carrots, cannellini beans, guanciale  
55

### filet mignon

gruyere, russet potato, leek, okra, béarnaise  
49

### seared duck breast

spaetzle, endive, plum, pink peppercorn  
40

### casarecce

peas, cashew, orange, carrot  
29