



SMALL PLATES

beef tartare

mustard seed, bell pepper, hickory, cured egg yolk
21

red snapper crudo

baby cucumber, radish, preserved lemon
tomato, fingerling potato
21

foie gras

white chocolate, brioche, currant
buttermilk, macadamia
20

herb crusted lamb

baby heirloom carrots, pistachio, fig, feta, cognac
22

stone crab

whole grain mustard aioli, drawn butter
market price

SOUPS & GREENS

parsnip and sweet potato bisque

sourdough, lemon, leek, blue crab
15

pumpkin salad

brussels sprouts, marshmallow
easter radish, cranberry
15

seasonal greens

root vegetables, pickled shallot, golden raisin
point Reyes blue cheese, champagne
16

chicory salad

pomegranate, pine nut, red onion, fig, honey
16

half dozen east vs west coast oysters

sherry mignotte, cocktail sauce
market price

shrimp escabeche

roma tomatoes, sherry, sourdough
25

broiled oysters

black truffle, butter sauce
20

scallops

blood orange, celery root, swiss chard, vanilla
26

pork tenderloin

plum, red cabbage, caper berries, rosemary
22

grilled octopus

chorizo, pickled carrots, lemon, chard onion, romesco
26

MAINS

butter poached maine lobster

butterfly pea, fennel, green apple
45

black bass

mizuna, rutabaga, pear, yogurt, turmeric
37

grilled corvina

red chili peppers, yellow curry, black rice, kaffir lime
35

turbot

sweet potato, endive, pearl onion hibiscus
41

oxtail ravioli

tomatoes, black garlic, goat cheese
32

filet mignon

smoked gouda, yukon, sweet onion
mushroom, quail egg, port
44

duck breast

turnip, quince, chestnut, farro
40

forest mushrooms & white polenta

tomatoes, arugula, hazelnut
29