



STARTERS

beef tartare

mustard seed, bell pepper, hickory, cured egg yolk
25

soft shell crab

chermoula, crisp apple, fennel, fresno chili
18

veal ravioli

morell mushroom, heirloom tomato
whipped goat cheese, crispy guanciale
24

seared foie

grouper cheeks, pear cointreau reduction
peppered raspberry
33

SOUPS & GREENS

corn and rock shrimp soup

Palm heart, meyer lemon
16

butternut squash salad

arugula, ricotta, purple radish, marcona almonds, vanilla
15

seasonal greens

buratta, roasted peaches, grilled brioche,
pistachio salt, charred shallot
23

gem salad

black tahini, compressed watermelon, apricot, pea puree
16

SMALL PLATES

key west pink shrimp

celery, tomatoes, 3 daughters blonde ale, baguette
28

seared tuna

serrano ham, basil, risotto noir, tomato vinaigrette
27

scallops

black pepper, leek, pear, bourbon
46

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
30

grilled octopus

chorizo, pickled carrots, lemon, charred onion, romesco
29

duck confit

red rice, apricot, glazed onion, bacon gastrique
32

MAINS

swordfish

crab, asparagus, grapefruit, lemon sorrel
45

seafood linguini

rock shrimp, bay scallops, little neck clams, blood orange
black garlic
38

yellowtail snapper

seafood zarzuela, chick peas, saffron yogurt
42

lobster gnudi

english pea soubis, melted leeks, black trumpets
mascarpone
73

lamb loin t-bones

rapini, crispy fingerling, truffle cream, shallots
65

filet mignon

gruyere, russet potato, leek, grilled romanesco
béarnaise
65

seared duck breast

spaetzle, endive, apple, pink peppercorn
42

kansas city strip

shishito peppers, pecorino romano
sweet onion potato, foie gras emulsion
78

mushrooms and acorn curry

basmati, fava beans, broccoli rabe, green curry
29