



SMALL PLATES

beef tartare

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

red snapper crudo

baby cucumber, radish, preserved lemon
tomato, fingerling potato
23

crispy shrimp

Sweet sriracha aioli, spicy tomato relish
24

almond crusted lamb

yellow pepper, olive, tomato
26

SOUPS & GREENS

carrot bisque

thyme cornbread, lobster
15

pistachio and lavender salad

arugula, cherries
breakfast radish radish, balsamic
15

seasonal greens

tangerine, chevre, fresno chili, macadamia nut, mint
16

gem salad

pomegranate, walnut, feta, grapefruit
16

SHAREABLE PLATES

shrimp escabeche

roma tomatoes, sherry, sourdough
28

herb crusted tuna

red onion, coriander, eggplant
24

scallops

blood orange, celery root, swiss chard, vanilla
28

half dozen east vs west coast oysters

sherry mignonette, cocktail sauce
market price

bread service

seasonal jam, herb oil, compound butter
5

venison tenderloin

earl grey, pistachio, red cabbage, blackberry
24

grilled octopus

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

MAINS

pompano

bok choy, mixed peas,
butterfly pea tea
40

grilled corvina

red chili peppers, yellow curry, black rice, kaffir lime
38

halibut

kumquat, romanesco, pink lady apples,
spring onions, lemon verbena
45

new york strip

sweet potato, brussels sprouts, bordelaise
44

filet mignon

smoked gouda, yukon, sweet onion
mushroom, quail egg, port
48

pink peppercorn crusted duck breast

spaetzle, endive, plum
40

forest mushrooms & purple polenta

tomatoes, arugula, hazelnut
29