

STARTERS

SEARED BLACK & BLUE TUNA 18.

Baby Artichoke/Quail Egg/White Anchovy/Black Olive Oil

MORRO BAY OYSTERS 19.

Piquillo Pepper and Tabasco Sorbet/Aged-Tequila Mignonette

PACIFIC YELLOWTAIL CRUDO 19.

Shaved Trumpet Mushrooms/Black Summer Truffle/Toasted Pine Nuts

WAGYU BEEF TARTARE 18.

Crushed Caper Aioli/Slow-Poached Egg/Pickled Mustard Seeds/Crispy Chocolate

ROASTED SWEETBREADS 17.

Glazed Bacon/Creamy White Polenta/Oyster Mushrooms

FOIE GRAS CUSTARD 'BRÛLÉE' 25.

Bing Cherries/Toasted Cocoa Nibs/Salted Brioche

(V) SLOW-POACHED ORGANIC FARM EGG 16.

Smoked Potato/Shaved Summer Truffles/Toasted Country Bread

ROASTED EGGPLANT SOUP 12.

Toasted Cumin/Rosemary/Greek Yogurt/Smoked Trout

SALADS

HEIRLOOM BEETS 15.

Duck Prosciutto/Goat Cheese/Roasted Walnuts/Celery Vinaigrette

GRILLED PEACH AND ARUGULA 15.

Point Reyes Blue Cheese/Candied Bacon/Macadamia Nut

CHARRED BABY OCTOPUS 17.

Grilled Shishito Peppers/Oven-Dried Tomatoes/ Basil Aioli

(V) DI STEFANO FARMS BURRATA CHEESE 15.

Marinated Butter Beans/Baby Artichokes/Extra Virgin Olive Oil/Banyuls Vinegar

STEAKS AND BRAISES

MISHIMA RANCH KOBE FLAT IRON 44.
Potato Pave/Glazed Heirloom Carrots/Shaved Summer Truffles

SNAKE RIVER FARMS NEW YORK STRIP 49.
Beef Marrow/La Ratte Potatoes/Fried Maitake Mushrooms

GRILLED AMERICAN KOBE SKIRT STEAK 42.
Toasted Marcona Almonds/Crispy Red Onion/Avocado

BELGIAN ALE-BRAISED SHORT RIB 41.
Roasted Fennel/Baby Turnips/Fondant Potatoes

BRAISED VEAL CHEEKS 35.
King Trumpet Mushrooms/Creamy White Polenta/Black Garlic

LIGHTER MEATS

IBERICO PORK LOIN 42.
Nueske Bacon/Braised Shoulder Cannelloni/Smoked Tomato

FREE RANGE VEAL CHOP 48.
Eggplant Terrine/Cured Olives/Romano Beans

PETALUMA FARMS CHICKEN 33.
Sweet White Corn/Chicken Truffle Ravioli/Crispy Chicken Skin

PASTA AND SEAFOOD

(V) CRESCENZA CHEESE MEZZALUNA 17./25.
Grilled Mushrooms/Braised Black Kale/Parsley Emulsion

(V) YUKON GOLD POTATO GNOCCHI 15./22.
Heirloom Tomato/Smoked Bellwether Farms Ricotta/Zucchini

MAINE LOBSTER AGNOLOTTI 24./48.
Lemon-Olive Oil Puree/Summer Corn/Mascarpone/Fresh Mint

MAINE DAY BOAT SCALLOPS 44.
Braised Oxtail/Wild Mushrooms/Salted Caramel Reduction

ALASKAN HALIBUT 32.
Summer Squash/Parmesan Foam/Iberico Ham

MARYLAND BLACK BASS 38.
Warm Fingerling Potato Salad/Butter Beans/Salsa Verde

