

DON'T WANT TO MAKE ANY DECISION? SIT BACK AND LET OUR TEAM FILL YOUR TABLE WITH THEIR FAVORITES FROM THE ENTIRE MENU INCLUDING CHEF'S WOOD GRILLED STEAK WITH SIDES FOR THE TABLE

**\$125**  
PER PERSON

# Chef's Full Night Out

2 PERSON MINIMUM PARTICIPATION

## Bites & Starters

**JAMMY DEVILED EGG\*** *GF* Two Halves

*RAMEN EGG, PICKLED FRESNO PEPPERS, FURIKAKE \$6*

**SOUR CREAM & ONION CAVIAR DIP\*** *GF*

*1 OZ CAVIAR, LEMON GRASS, LIME ZEST, HERBS, RUFFLES \$65*

**WEST COAST OYSTERS\*** *GF* Half Dozen

*CLARIFIED GAZPACHO, LOVAGE OIL, GREEN SUNGOLD TOMATO \$27*

**BLUEFIN TUNA BELLY BITES\*** *Four Per Order*

*SANSHO PEPPERCORN MISO, SWEET CORN TAMARI, UMEBOSHI, SHISO LEAF \$26*

**CRUDITE & "FANCY RANCH"** *GF*

*LOCAL FARM VEGETABLES, BUTTERMILK EMULSION, HERB OIL \$17*

**BEEF TARTARE\***

*GRILLED BONE MARROW, BLACK TRUMPET CONSERVA, SUNCHOKE EMULSION, FERMENTED POTATO BREAD \$23*

**FERMENTED TEA LEAF CAESAR SALAD**

*CRISPY SHALLOTS & GARLIC, SUNFLOWER SEEDS, SPICED PEANUTS, PARMESAN \$18*

**CHILLED SAVOY CABBAGE**

*RHUBARB AMARO DRESSING, BRADFORD PEACHES, PEACH LEAF & MINT OIL, SMOKED TROUT ROE \$19*



# Pasta & Vegetables



## BUDDHA'S HAND VODKA SHELLS

*FOCACCIA BREADCRUMBS, BASIL BUDS, STONE YOGURT, PRESERVED LEMON \$26*

## "LAMBURGER HELPER" MALFADINE

*RAZOR CLAM BUTTER SAUCE, FANCPANTS ITALIAN SAUSAGE, GARLIC & ANCHOVY BREADCRUMBS \$29*

## EMBER ROASTED CAULIFLOWER

*CARAMELIZED CAULIFLOWER, GREEN STRAWBERRY PERSILLADE,, KOJI BEER SAUCE, HORSERADISH LEAF \$25*

## BBQ MAITAKE MUSHROOM

*FRESH CORN "GRITS", GRILLED BLUEBERRIES, RESERVED WINTER TRUFFLE JUS, GARDEN BASIL \$27*

## GRILLED SUMMER SQUASH

*HOUSEMADE RICOTTA, MEEKER'S CHILI CRISP, GARDEN BASIL \$21*

# Entrees



## ROASTED HALF JOYCE FARMS CHICKEN

*PEACH MOSTARDA, MUSTARD JUS, SPRING ONION MOUSSELINE \$39*

## WHOLE GRILLED TROUT

*CHERRY BLOSSOM BEURRE BLANC, SAKE LEES OIL \$52*

## 16 oz AMERICAN WAYGU NY STRIP STEAK

*GLAZED BROCCOLINI, MAITAKE "DIRTY" RICE, GRILLED SPRING VEGETABLES, CHINESE BORDELIASE SAUCE \$110*

## CHEF'S SPECIAL

*EACH WEEK OUR CHEF CREATES A ROATING LARGE FORMAT SPECIAL! LIMITED QUANTITES AVAILABLE \$AQ*

**GF** Gluten Free **V** Vegan

*Cross contamination may occur; for **Celiac** or other **allergies**, please communicate with your server*

*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*