

FISH

HAWAIIAN STYLE TUNA **POKE** / avocado / taro chips 49
MADAI **CEVICHE** / cucumbers 36
CRUDO / market fish / california extra virgin olive oil / gooseberries / tomato chili water 36
SEARED TOP GRADE **TUNA** / chickpea puree / olive and legume / grain mustard 78
FAROE ISLAND **SALMON** / artichoke / summer vegetables / lemon thyme 78

SHARE

HAND CUT BEEF **TARTARE** / crostini 36
WOK CHARRED **EDAMAME** / pacific rim flavors 27
CRISPY **ZUCCHINI** / lemon / roasted garlic aioli 26
GUACAMOLE & CHIPS / pico de gallo 26
VEAL “**PORCETTA**” SANDWICH / stone fruit puree 31

SOUP

CLASSIC **CHICKEN** BROTH / old world egg crepe noodles / parsley / dill oil 26
FRESH SHUCKED **CORN** / gooseberry / avocado / cilantro 29

SALAD

ARUGULA / portobello / mushroom “caesar” / garlic croutons 28
GARDEN **VEGETABLE** / tomato water / extra virgin olive oil 27
VEAL “PANCETTA” & MELON endive / fennel / arugula 29
WARM **SPINACH** / lambcetta vinaigrette / potato crouton 32
BUTTERHEAD **LETTUCE** / creamy tarragon dressing / artichokes / cured egg yolk / crispy pancetta 29

PASTA

MERGUEZ **DUMPLINGS** / plum broth / hibiscus / almonds 36
GNOCCHI / duck & chicken confit / mushrooms 42
PAPPARDELLE / rapini / roasted garlic /veal pancetta /cured egg 39
BEEF **STROGANOFF** / beef / egg noodle / mushrooms / cashew sour cream / dill 49

SMALL PLATES

MEATBALL EGGPLANT / almond ricotta “cheese” 35
GUMBO / dark chicken / house sausage / okra / rice 40
STUFFED SWEET **PEPPER** / short rib taquito / salsa roja / cashew yogurt / cilantro 36
VEAL SWEETBREADS / celery root puree / mushrooms / potato crisp / hunter sauce 48
BRAISED **DUCK** LEG / braised red cabbage / cherry sauce 58

DINNER

BREADED **VEAL** CHOP/ tomato / arugula / garlic aioli 97
CHICKEN BREAST SUPREME / celery root puree / succotash relish / carrot / gravy 49
SQUAB (Pigeon) / beets / radish / pomegranate orange 106
BRAISED **SHORT RIB** / turnip mash / bbq glaze 93
SMOKED **VEAL** / roasted pepper and peach compote / veal reduction sauce 115
BRUSHED **LAMB CHOPS** / asian eggplant puree / ratatouille vegetables 115

STEAK

“**FILLET**” OF RIB 10oz. 80
SLICED **CRESCENT** (ribeye spinalis) 108
SLICED **OYSTER** CUT (from rib) 85
DRY AGED BONELESS BLACK ANGUS **RIB STEAK** 18oz. 139
USDA **PRIME** DRY AGED **RIB** 40OZ 245

DINNER ENHANCEMENTS

KASHA VARNISHKES 26
BROCCOLINI & GREEN BEANS 22
POLENTA & EXOTIC **MUSHROOMS** (non vegetarian) 32
SPRING **GREEN & BABY VEGETABLES** 28
RICE **GRAINS & LENTILS** 19
CAULIFLOWER GRATIN 24

POTATOES 19

FRENCH **FRIES** / **YAM** FRITTERS / CRUSHED RED BLISS



Est. 2004

Are tips included? Wages are...

Please be aware that our food may contain or come into contact with common allergens, such as eggs, wheat, soybeans, tree nuts, peanuts or fish. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness

We believe that our employees should be paid a fair living wage without having to rely on the unpredictability of receiving tips. As such we do not apply a tip credit to our food service workers' wages and our staff is compensated at rates that far exceed industry average. To make this change, we have increased our menu prices in order to provide these raises to our staff. No portion of the increased prices should be considered to be tips that are distributed to food service workers as a gratuity