

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 / citrus & fennel salad / lemon thyme 69

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 / cranberry & pear preserve 31

SOUP

CLASSIC **CHICKEN** BROTH / pasta pearls / beluga lentils 27
CAULIFLOWER “**VELOUTE**” / polonaise garnish 27

SALAD

ARUGULA / shaved portobello / mushroom “caesar” / garlic croutons 28
GARDEN **VEGETABLE** / tomato water / extra virgin olive oil 27
WARM **SPINACH** / lambcetta vinaigrette / potato crouton 32
BUTTERHEAD **LETTUCE** / creamy tarragon dressing / beets / cured egg yolk 29

PASTA

MERGUEZ **DUMPLINGS** / hibiscus plum broth / almonds 36
GNOCCHI / duck & chicken confit / mushrooms 42
BEEF **STROGANOFF** / beef / egg noodle / mushrooms / cashew sour cream / dill 49

SMALL PLATES

MEATBALL EGGPLANT / almond ricotta “cheese” / toasted breadcrumbs 35
GUMBO / dark chicken / house sausage / okra / rice 40
SHORT RIB **TAQUITO** STUFFED SWEET **PEPPER** / salsa roja / cashew yogurt / cilantro 36
BRAISED **DUCK** LEG / braised red cabbage / cherry sauce 58
VEAL SWEETBREADS / celery root puree / mushrooms / potato crisp / hunter sauce (*limited availability*) 50

DINNER

BREADED **VEAL** CHOP/ tomato / arugula / garlic aioli 97
CHICKEN BREAST SUPREME / celery root puree / carrot gravy 49
SQUAB (Pigeon) / beets / radish / pomegranate orange 106
BRAISED **SHORT RIB** / turnip mash / bbq glaze 93
LAMB CHOPS / asian eggplant puree / roasted pepper / black garlic sauce 115
VEAL CHOP / winter squash puree / veal reduction sauce 115

STEAK

“**FILLET**” OF RIB 10oz. 80
SLICED **CRESCENT** (ribeye spinalis) 108
DRY AGED BONELESS BLACK ANGUS **RIB STEAK** 18oz. 139

ROAST FOR TWO

“**CHATEAUBRIAND**” / (ribeye fillet roast) / veal marrow sauce 197
USDA **PRIME** DRY AGED **RIB** 40OZ 245
CROWN of FARM FRESH **DUCK** 240

DINNER ENHANCEMENTS

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

POTATOES 19

FRENCH **FRIES** / **YAM** FRITTERS / CREAMY **RUSSET**



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