

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 / beet & ginger emulsion / sesame seeds / citrus 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

Est. 2004

SOUP

CAULIFLOWER VELOUTE / aromatic oil / polonaise garnish 27
CLASSIC CHICKEN BROTH / pasta pearls / beluga lentils 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 pear 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 TAQUITOS / 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

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

ROAST FOR TWO

"CHATEAUBRIAND" / (ribeye fillet roast) / veal marrow sauce 197
SMOKED VEAL / maple pear glaze 240

DINNER ENHANCEMENTS

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

POTATOES 19

FRENCH FRIES / YAM FRITTERS / CREAMY RUSSET with garlic

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