

FISH

HAWAIIAN STYLE TUNA **POKE** NACHOS / avocado / crisp 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

MARKET **FISH** / see server 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 / peach puree 31

DUCK LIVER PÂTÉ / house pickles / crostini / medjool dates 35

SOUP

SIGNATURE FRESH SHUCKED **CORN** / gooseberry / avocado / cilantro 30

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

ARTICHOKE / butterhead lettuce / creamy tarragon dressing / tomatoes / chervil 33

PASTA

MERGUEZ **DUMPLINGS** / hibiscus pear broth / almonds 36

GNOCCHI / duck & chicken confit / mushrooms 42

VEAL **STROGANOFF** / parpardelle / mushrooms / cashew sour cream / dill 49

SMALL PLATES

MEATBALL EGGPLANT / almond ricotta "cheese" / toasted breadcrumbs 36

GUMBO / dark chicken / house sausage / okra / rice 42

SHORT RIB **TAQUITOS** / salsa roja / cashew yogurt / cilantro 36

VEAL SWEETBREADS / asparagus 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

BRAISED **SHORT RIB** / turnip mash / bbq glaze 93

SQUAB (Pigeon) / beets / radish / pomegranate orange 106

LAMB CHOPS / asparagus puree / english peas 115

STEAKS

"**FILLET**" OF RIB 10oz. 89

SLICED **CRESCENT** (ribeye spinalis) 113

DRY AGED BONELESS BLACK ANGUS **RIB STEAK** 18oz. 144

All steak served with: cipollini onion / french onion soubise / red wine sauce

ROAST FOR TWO

"**CHATEAUBRIAND**" / (ribeye fillet roast) / veal marrow sauce 205

SMOKED **VEAL** AL PASTOR / charred pineapple relish 230

DINNER ENHANCEMENTS

KASHA VARNISHKES 26

BROCCOLINI & **GREEN BEANS** 22

POLENTA & EXOTIC **MUSHROOMS** (non vegetarian) 32

SPRING BABY **VEGETABLES** 28

RICE & **BELUGA LENTILS** 19

CAULIFLOWER GRATIN 24

POTATOES 19

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

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



Est. 2004