

FISH

HAWAIIAN STYLE TUNA **POKE** / avocado / crisp 49
Madai **CEVICHE** / cucumbers 36
Salmon Belly **CRUDO** / california extra virgin olive oil / gooseberries / tomato chili water 36
SEARED TOP GRADE **TUNA** /cannellini cream /olive and legumes / creamy 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

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** / citrus vinaigrette / parsley / extra virgin olive oil 27
WARM **SPINACH** / lambcetta vinaigrette / potato crouton 32
BUTTERHEAD **LETTUCE** / cured egg / creamy tarragon dressing / artichokes / garlic crumbs 33

PASTA

MERGUEZ **DUMPLINGS** / hibiscus plum broth / almonds 36
GNOCCHI / duck & chicken confit / mushrooms 42
VEAL **STROGANOFF** / parppardelle / 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
BRAISED **DUCK** LEG / braised red cabbage / cherry sauce 58
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 / fresh herbs 49
BRAISED **SHORT RIB** / turnip mash / bbq glaze 93
LAMB CHOPS / asparagus puree / english peas 115
FIRST CUT **VEAL** CHOP / eggplant puree / veal sauce / roasted sweet pepper 125
SMOKED **VEAL** LOIN / rutabaga puree / cider gastric 99

STEAKS

“**FILLET**” OF RIB 10oz. 89
SLICED **CRESCENT** (ribeye spinalis) 113
SLICED **OYSTER** CUT (from rib) 89
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
CROWN of FARM FRESH **DUCK** air dried 240

DINNER ENHANCEMENTS

KASHA VARNISHKES 26
BROCCOLINI & GREEN BEANS 22
POLENTA & EXOTIC **MUSHROOMS** (non vegetarian) 32
Summer 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