



RAW BAR

Freshly Shucked Oysters on the Half Shell ^{GF†}

horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli

Half Dozen 21

Full Dozen 40

Jumbo Shrimp Cocktail horseradish cocktail sauce | lemon | saltine crackers 22

Smoked Salmon Tartare ^{GF} avocado | cucumber aguachile | tortilla chips 15

Raw Bar for Two ^{GF†} cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | half pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli | add European-style drawn butter for an additional \$3 63

Seafood Tower ^{GF†} two cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | one pound king crab legs | horseradish cocktail sauce | yuzu kosho mignonette | absinthe mustard aioli | add European-style drawn butter for an additional \$3 125

STARTERS

Pull Apart French Bread* grass fed butter | roasted garlic 9

Burrata* tomato jam | sage pistou | pumpkin seeds | sourdough bread 16

Seared Scallops ^{GF†} whole grain & mushroom risotto | porcini caramel 21

Lobster Bisque ^{GF} fennel | black truffle | toasted brown rice 12

Caesar Salad romaine hearts | Grana Padano & Pecorino Romano | herb fried croutons 12

Baby Green Salad* radish & cucumbers | sherry-cider vinaigrette 10

MAIN COURSE SELECTIONS

Spice Crusted Swordfish ^{GF} Janie's Mill yellow corn grits | pepperonata | Calabrian chili remoulade 31

Sorghum Glazed Salmon [†] charred eggplant | Chinese broccoli | Meyer lemon | capers 34

Hard Roasted Cauliflower* ^{GF} brown rice pilaf | house ramp giardiniera | salsa macha 23

Butternut Squash* ^{GF} whole grain & mushroom risotto | porcini caramel 23

Roasted Chicken ^{GF} king oyster mushrooms | creamed shallots | kale | madeira jus 32

Mole Braised Short Ribs ^{GF} plantain purée | carrot salad | almonds 33

Roasted Rack of Lamb ^{GF†} sprouted lentil cassoulet | smoked tomato jus 48



7 oz. Center Cut Grilled Filet of Beef ^{GF†} red wine jus	53
14 oz. New York Strip Steak ^{GF†} red wine jus	59
Surf & Turf [†] crispy herb risotto Chinese broccoli garlic brown butter sauce <i>add European-style drawn butter for an additional \$3</i>	80
Signature Selection Ribeye ^{GF†}	MP

SIDE DISHES

Buttery Whipped Potatoes ^{*GF}	8
Flash Fried Brussels Sprouts ^{GF} nuoc cham glaze pumpkin seeds cilantro	9
Olive Oil Roasted Potatoes ^{*GF} fried rosemary black truffle mayo	9
Roasted Broccoli ^{*GF} miso vinaigrette vadouvan sunflower seeds	8

DESSERTS

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauce	10
Vanilla Bean Crème Brûlée ^{*GF} buckwheat sablé	9
Mutsu Apple Crisp ^{*GF} coconut sorbet almond crumble	9

A minimum of one main course per person is required. Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item ^{GF}Denotes a Gluten Free item [†]Denotes a raw or undercooked food