APPETIZERS

CRUDO 18
Hamachi, coconut milk, shellfish oil, pickled jalepenos, radish

LOBSTER TURNOVERS 16
Lobster wrapped in fillo dough with a tomato brandy reduction

VEAL DUMPLINGS 16
Cilantro salsa, teriyaki and honey glaze

BEEF TARTARE 16
Rye focaccia, Swiss cheese, sourkraut, Russian dressing

CHEESE & CHARCUTERIE BOARD 20
A selection of artisan cheeses and house made charcuterie

RIBS 16
Sweet and spicy glaze, breadcrumbs, and herbs

ZUCCHINI FRITTERS 15
Dill lemon aioli

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ENTRÉES

BEEF CHEEK
spaetzel, parsnip, butternut squash
35

ROASTED HALF CHICKEN
potatoes, broccoli, chicken jus
28

FILET
potato and vegetable
Au Poivre, Wasabi,
Bearnaise with Lobster $6
$50 6oz, 8oz $57

SALMON
green beans, buerre blanc, fine herbs,
potato cake
34

HEIRLOOM CABBAGE
smoked gouda fondue, sauce vierge,
sunflower seeds
26

BURGER
american cheese, sweet mustard glaze,
red pepper jam, tabacco onions
17

A LA CARTE

MEAT & POULTRY

AMERICAN WAGYU STRIP 12OZ
59

RACK OF LAMB
with Merguez sausage
56

LOCAL PORK OFFERING
29

PAN SEARED DUCK BREAST
'ratatouille'
37

SEAFOOD

HALIBUT
roasted corn veloute, bok choy,
bacon xo sauce
39

SCALLOPS
green onion aioli, crying tiger sauce,
chili oil
40

PASTA

FUSILI
lobster, citrus, calabrian chiles,
crispy garlic
29

RIGATONI ALLA VODKA
burrata, nduja, parsley
17

RAVIOLI
ricotta, duck, maitake, soubise
17

MAFALDE
aglio e olio and dungeness crab

SIDES

CAULIFLOWER GRATIN
swiss cheese, hazelnuts
12

HASSELBACK POTATO
bleu cheese, hot sauce
10

KIMCHI FRIED RICE
10

SALADS

CAESAR
egg yolk, parmesan, bread crumb
13

SEASONAL SALAD
mustard vinaigrette, apple butter,
curly endive, bleu cheese spread
13

VEGGIES

BRUSSELS SPROUTS
fish sauce caramel, layu
10

KING TRUMPETS
brown butter vin, fried garlic
12

TEMPURA DELICATA
berbere aioli
12

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