



APPETIZERS

TSAR NICOULAI CALIFORNIA OSETRA CAVIAR
herbed madeleines, classic and contemporary accompaniments 105

OYSTERS ON THE HALF SHELL
cocktail sauce, green apple-celery mignonette 17 half doz. / 32 doz.

SPICY TUNA "ROLL"
rice cake, nori paste, crispy ginger, wasabi oil 19

KOBE BEEF TARTARE
quail egg, black tahini, miso-dijon aioli, baguette crisps 26

HEIRLOOM TOMATO & MOZZARELLA DI BUFALA
smoked avocado, aged balsamic, micro basil 16

THREE CUCUMBER SALAD
roasted eggplant, nasturtium, parsnip chips 13

GOLDEN & CHIOGGIA BEETS
humboldt fog goat cheese, curried almonds, medjool dates 15

SONOMA GREENS
black mission figs, toasted pecans, shaft's blue cheese, balsamic vinaigrette 12

CHOPPED ROMAINE SALAD
sieved egg, fried capers, caesar vinaigrette, parmesan 12

SWEET CORN SOUP
red pepper flan, tempura mushroom, chive 11

MONTEREY BAY SARDINES
shaved fennel, pine nuts, pimentón, caper raisin emulsion 14

PEEKY TOE CRAB CAKE
mango, sausalito springs watercress, pappadum shell, tomato jam 19

HOUSE SMOKED WILD SALMON PIZZA
american boutique caviar, shaved red onion, dill crème fraîche 15

EDEN FARMS PORK BELLY
fall squash risotto, ancho, citrus, micro cilantro 17

BRAISED LIBERTY FARMS DUCK RAGÙ
fresh fettucine, gremolata, arugula, parmesan 18

EXECUTIVE CHEF SEISUKE KAMIMURA



MAIN COURSES

POHA CRUSTED ALASKAN HALIBUT

zucchini, almonds, watermelon coulis 33

SAUTÉED STRIPED BASS

littleneck clams, chanterelles, fennel, fingerling potatoes 32

BACON WRAPPED DAY BOAT SCALLOPS

parsley root-vanilla puree, lentils, black truffle vinaigrette 35

WILD COHO SALMON

calamari noodles, snow peas, thai curry, peanut powder 32

PAN ROASTED CHICKEN

artichokes, tomato confit, potato purée, black olive oil 29

LIBERTY FARMS DUCK BREAST

maitake mushrooms, caramelized cipollini, plums, polenta 36

KUROBUTA PORK CHOP

cranberry beans, brussels sprouts, lardo, garlic puree, pomegranate 34

GRASS FED LAMB LOIN

carrot cake, ratatouille, mint oil, ras-el-hanout 36

MESQUITE GRILLED PRIME NEW YORK STEAK

OR 6 OZ. JAPANESE KOBE BEEF

onion carbonara, haricot vert, yukon gold potato, au poivre sauce 38 / 125

CHEF'S TASTING MENU

- 90.00 PER PERSON -

*THIS MENU IS OFFERED FOR THE ENTIRE PARTY.
55.00 PER PERSON FOR ADDITIONAL WINE PAIRING*

SPICY TUNA "ROLL"

rice cake, nori paste, ginger, wasabi

BUTTER POACHED LOBSTER

corn agnolotti, truffle oil, lobster reduction

ALASKAN HALIBUT

littleneck clams, chanterelles, fennel, marble potatoes

LIBERTY FARMS DUCK BREAST

maitake mushrooms, caramelized cipollinis, plums, polenta

GRASS FED LAMB LOIN

ratatouille, carrot-orange puree, mint, ras-el-hanout

OR

2 OZ. JAPANESE KOBE BEEF (32 SUPPLEMENT)

onion carbonara, haricot vert, yukon potato, himalayan rock salt

CHEESE COURSE

daily selection with accompaniments

DARK CHOCOLATE BOCA NEGRA

candied hazelnuts, salted caramel, coffee glaze