

OYSTERS 16/ HALF Doz.

KUMAMOTO (WASHINGTON) KUSHI (B.C) COROMANDEL (N.Z.)

CHARCUTERIE & CHEESE

SELECTION OF CHARCUTERIE WITH TOASTS, MUSTARD, PRESERVE & PICKLES 12
 ARTISAN CHEESES WITH MARINATED OLIVES, HONEYCOMB, MEMBRILLO & TOASTS 13
 GRILLED MISSION FIG WITH PROSCIUTTO, BURRATA, RADDICCHIO & ARUGULA 13
 HEIRLOOM TOMATO, BURRATA, ARUGULA, BALSAMIC, SEA SALT & GREEN OLIVE OIL 12

VEGETABLE 8

SALT & PEPPER FRITES WITH ROMESCO & AIOLI
 BRAISED GREEN GARBANZO BEANS WITH SOFFRITO, FETA & MINT
 WOOD ROASTED SUMMER SQUASH WITH BREADCRUMB & PISTACHIO PESTO
 CHARRED OKRA WITH BLACK OLIVE, TOMATO, PINENUTS & MINT
 SWEET CORN WITH CRÈME FRAICHE, SMOKED PAPRIKA & CHIVE
 ROASTED TURNIPS & RADISHES WITH CHIMICHURRI
 GRILLED SHISHITO, SHERRY, SESAME & BOTTARGA
 WOOD ROASTED CAULIFLOWER WITH GARLIC, CHILE, PARSLEY & VINEGAR
 BRAISED CAVOLO NERO WITH SMOKED TOMATO, VINEGAR & HONEY
 GRILLED BROCCOLINI WITH GARLIC, CHILI & VINEGAR
 WOOD ROASTED ASPARAGUS WITH LEMON, ROMESCO & MANCHEGO
 GRILLED RADICCHIO WITH OLIVE OIL, BALSAMIC & SEA SALT

SALAD 9

COLEMAN FARMS LETTUCES WITH LEMON, AGED BALSAMIC, GREEN OLIVE OIL & SHAVED PARMESAN
 GRILLED ESCAROLE, CAPER-ANCHOVY DRESSING, ROASTED PEPPERS & CROUTON
 ROCKET SALAD WITH CHERRY TOMATO, RADISH, SHAVED CORN, RICOTTA SALATA & LEMON
 MARINATED BEET & AVOCADO WITH HAZELNUTS & SHERRY
 SMOKED TROUT, GRAPEFRUIT, AVOCADO, SHAVED RED ONION, ARUGULA & LEMON
 DUNGENESS CRAB, ENDIVE, ROASTED BEET, AVOCADO & CREAMY HORSERADISH 12

PIZZA

POMODORO - TOMATO, GARLIC, OREGANO, CHILI & GREEN OLIVE OIL 12
 MIXED MUSHROOM, ROSEMARY & GARLIC OIL 14
 BLANCO - BUFFALO MOZZARELLA, PARMESAN, FROMAGE BLANC & CASTELVATRANO OLIVE 14
 BLACK OLIVE, FRESNO CHILE, ANCHOVY, BURRATA & OREGANO 15
 HOUSEMADE CHORIZO, TOMATO, CREAM, FENNEL, CHILI & BASIL 15
 SMOKED MOZZARELLA, CONFIT TOMATO, JALAPENO, ARUGULA, LEMON & BOTTARGA 15
 SHAVED ASPARAGUS, SHALLOT, SOTTOCENERE TARTUFO & SUNNY EGG 15
 MARGHERITA 13 ADD PROSCIUTTO 16
 GUANCIALE, GREEN OLIVE, FRESNO CHILI, BUFFALO MOZZARELLA 15
 CARAMELIZED FENNEL, CONFIT TOMATO, GREEN ONION & SPICY FENNEL SALAMI 15
 EGGPLANT, TOMATO, OREGANO & MOZZARELLA 14
 GRUYERE, CARAMELIZED ONION, FROMAGE BLANC & ARUGULA 14
 GRILLED RADICCHIO, BACON, FONTINA & TOMATO CONFIT 15
 MUSHROOM, GOAT CHEESE & TRUFFLE OIL 15
 LAMB SAUSAGE, CONFIT TOMATO, RAPINI, PECORINO & ASIAGO 15
 HEN OF THE WOODS MUSHROOMS, BEET GREENS & TALEGGIO 15

SMALL PLATES

AMBERJACK CRUDO WITH WATERMELON GAZPACHO, SEA SALT & LIME 13
 GRILLED LIVE SANTA BARBARA SPOT PRAWNS WITH GARLIC BUTTER & LEMON 17
 PERUVIAN OCTOPUS TERRINE WITH SHAVED CELERY, CAPER, LEMON, PARSLEY & PAPRIKA 11
 SEARED JIDORI CHICKEN LIVERS WITH GREEN BEANS, SHALLOTS & BALSAMIC BROWN BUTTER 11
 GRILLED MONTEREY BAY SQUID WITH ARUGULA, CAVAILLON MELON, CELERY & SALSA VERDE 12
 DRY ROASTED PEI MUSSELS WITH FRESNO CHILI, FENNEL, MINT & LEMON 13
 GRILLED SPRING LAMB CHOPS WITH RAPINI-MINT PESTO, ROASTED GARLIC & HARISSA 18
 CRISPY NIMAN RANCH PORK BELLY WITH SOFT POLENTA, BITTER GREENS & APPLE CIDER 11
 HEN OF THE WOODS MUSHROOM TOAST WITH CREME FRAICHE & TRUFFLE OIL 12

PLATES

PASTA RAGS WITH BRAISED ARTICHOKE, PINENUT, CURRANT, MINT & PECORINO 16
 RICOTTA GNOCCHI WITH DUNGENESS CRAB, CHERRY TOMATO, FRESNO CHILE & PARSLEY 17
 BRAISED CHICKPEAS WITH GREENS, ISRAELI COUS COUS, HARISSA & SPICED YOGURT 14
 CRISPY DUCK LEG CONFIT WITH ROASTED CONCORD GRAPES, BITTER GREENS & RED WINE 20
 SEARED NIMAN RANCH SKIRT STEAK WITH STRING BEANS, CIPOLINI & SMOKED TOMATO BUTTER 23
 CRISPY RED SNAPPER WITH ROASTED SHIITAKI, SWEET CORN, SCALLION & LEMON 25
 PAN ROASTED NIMAN RANCH PORK CHOP WITH HEIRLOOM TOMATO PANZANELLA 25
 ROASTED HALF JIDORI CHICKEN WITH HEN OF THE WOODS MUSHROOM & BEET GREENS 24



changes & modifications politely declined.

we support local, sustainable & organic
practices whenever possible.