

LITE

WHITE LOBSTER BISQUE | AMERICAN CAVIAR ■ VODKA GELLE ■ LEEK PUREE ■ 10

SPINACH SALAD | HOUSE BACON ■ POACHED EGG YOLK ■ RED CURRANT ■ MAPLE ■ 10

GRAPEFRUIT + AVOCADO SALAD | BIBB LETTUCE ■ BASIL ■ VANILLA ■ 10

ASPARAGUS CAESAR | WHITE ANCHOVY ■ MANCHEGO ■ ARUGULA ■ 12

RAW

HAMACHI CRUDO | PONZU ■ HAZELNUTS ■ CURRANTS ■ CELERY ■ 14

KAJIKI TARTARE | BLACK MISSION FIG ■ HONEY MASCARPONE ■ MEYER LEMON ■ 14

WHITE TUNA CRUDO | MINT ■ CITRUS CONFIT ■ BROWN BUTTER VINAIGRETTE ■ 12

PRIME BEEF TENDERLOIN | PARMESAN ■ TRUFFLE ■ GRILLED BREAD ■ 15

HOT

PRINCE EDWARD ISLAND MUSSELS | TOASTED ALMONDS ■ SMOKED APRICOT ■ TARRAGON ■ 10

SEARED ESCOLAR | CHANTERELLE MUSHROOMS ■ BLUEBERRY PUREE ■ PISTACHIO ■ 14

CRISP PORK BELLY | ASIAN PEAR SALAD ■ DIABLO GLAZE ■ FRIED MINT ■ 14

GLAZED BANDERA QUAIL | TEXAS VINEGAR ■ CAPER MEUNIERE ■ 14

FULL

STRIPED BASS | YELLOW WAX BEANS ■ CHIVE SPATZLE ■ SAUCE VERONIQUE ■ 30

MISO MARINATED SABLEFISH | MAITAKE MUSHROOMS ■ WILTED SPINACH ■ CARROT-GINGER REDUCTION ■ 32

HAWAIIAN BARRAMUNDI | KIM CHEE ■ HEARTS OF PALM ■ BASIL-COCONUT SAUCE ■ 28

SMOKED APRICOT RISOTTO | CHANTERELLE MUSHROOMS ■ CAULIFLOWER ■ ASPARAGUS ■ ALMONDS ■ 26

FREE RAISED VEAL | TENDERLOIN ■ SWEETBREADS ■ FRIED SPINACH ■ POTATO PUREE ■ SMOKED MAPLE SYRUP ■ 34

BACON POACHED RACK OF LAMB | GREEK YOGURT ■ CUCUMBER RAGOUT ■ CITRUS-MINT SALAD ■ 32

DUCK LEG CONFIT | ROOT VEGETABLES ■ WHITE BEAN CASSOULET ■ CHERRY-CELERY CHUTNEY ■ 28

BRAISED BEEF SHORT RIBS | GRILLED ROMAINE ■ SUNFLOWER SEEDS ■ QUAIL EGG ■ RADISH ■ PETITE BASQUE CREAM ■ 30

OLIVE OIL POACHED TENDERLOIN | DUCK FAT FRIED POTATOES ■ CIPPOLINI ONIONS ■ TURNIPS ■ 38

THREE COURSES 48 | FOUR COURSE TASTING 60 + WINE PAIRING 20