

appetizers

TUSCAN BREAD AND TOMATO SOUP 9

basil, parmesan

ROASTED MUSHROOMS 12

pickled sunchoke, radish, pistachios

FUJI APPLES 14

maple yogurt, pork jowl, arugula, togarashi

MARINATED BEETS 13

ricotta salata, candied walnuts, tangerines

DUNGENESS CRAB AND APPLE SALAD 16

celery root, curry emulsion

BOUCHOT MUSSELS 18

aqua pazza, piquillo peppers, grilled bread

SMOKED DUCK 15

pear and dried fruit chutney, toasted pecans

BUTTER LETTUCE 14

arugula, fines herbs, mustard vinaigrette

ROMAINE HEARTS 14

caesar dressing, sourdough croutons

SIMPLE SALAD 12

cherry tomatoes, cucumbers, red wine vinaigrette

SEARED SALMON 17

tellicherry pepper, cucumber, scallion vinaigrette

OYSTERS 19

PARSNIP RAVIOLI 15

brown butter, chili bread crumbs, pecorino



SPLASHES

fresh seaside cuisine

entrees

PARMESAN CHICKEN 31

salsify, lemon butter, basil

GRILLED FILET 39

caramelized onions, crunchy potato, horseradish

GRILLED LAMB LOIN 36

brussel sprouts, merguez sausage, pistachio pesto

GLAZED SHORTRIB 34

semolina dumplings, bitter greens, cipollini

GRILLED PORK CHOP 33

butternut squash, golden chanterelles, chili glaze

SEARED SCALLOPS 37

farro risotto, cucumber, orange and ginger

KING SALMON 35

white beans, braised fennel, yellow tomato

ROAST VEAL LOIN 35

charred eggplant, pepper condiment, marcona almonds

SEMOLINA DUMPLINGS 28

parsnips, baby leeks, onion soubise

GRILLED PRIME NEW YORK 42

black pepper condiment, crispy onions, green beans

WILD STRIPED BASS 35

shiitake mushrooms, chickpeas, sesame vinaigrette

sides

STEAMED BROCCOLI | PARMESAN & CHILI

SAUTÉED MUSHROOMS | MASHED POTATOES

SAUTÉ SPINACH | GARLIC HERB

FRENCH FRIES 6