

Appetizer

- Egg Toast, Caviar and Herbs 78
- Burrata with Charred Peaches, Brown Butter and Pickled Chili 24
- Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze 25
- Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade 28
- Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 23
- Foie Gras Terrine, Strawberry-Pink Peppercorn Coulis and Toasted Almonds 32

Salads & Soup

- Watermelon and Coach Farm Goat Cheese Salad 20
- Kale Salad, Parmesan Dressing Serrano Chili and Croutons 19
- Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 27
- Tomato Gazpacho, Summer Flavors and Olive Oil 17
- Heirloom Tomato Salad, Red Onion, Sherry Vinaigrette and Basil 24

Tasting Menu for Two 298

- Egg Toast, Caviar and Herbs
- Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade
- Black Sea Bass, Slow Roasted Tomato, Summer Beans
Lime Yogurt and Olives
- Roasted Beef Tenderloin, Mustard Greens, Cherry Mustard, Crispy Onions
- Warm Chocolate Cake, Vanilla Ice Cream
- Market Berry Soup, Fromage Blanc Ice Cream

Pasta

- Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 29
- Angel Hair Pasta with San Marzano Tomatoes, Mozzarella, Jalapeño 28

Fish

- Black Sea Bass, Slow Roasted Tomato, Summer Beans
Lime Yogurt and Olives 42
- Poppy Seed Crusted Salmon, Market Squash and Nasturtium Vinaigrette 38
- Lobster Burger, Green Chili Mayonnaise, Gruyère Cheese, Yuzu Pickles 29
- Roasted Maine Lobster, Summer Corn, Romesco Sauce, Lime 59

Meat

- Cheeseburger with Russian Dressing, Yuzu Pickles and Crispy Onions 28
- Parmesan Crusted Organic Chicken, Summer Squash and Lemon Butter 39
- Roasted Beef Tenderloin, Mustard Greens, Cherry Mustard, Crispy Onions 58
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 148

Sides

- Sautéed Corn and Chives 14
- Potato Purée 14
- Sautéed Market Beans 14
- French Fries 10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness