

Appetizer

- Egg Toast, Caviar and Herbs 78
- Crispy Salmon Sushi, Chipotle Mayo and Soy Glaze 25
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 28
- Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 23
- Foie Gras Brûlée, Slowly Roasted Strawberries, Aged Balsamic 28

Salads & Soup

- Kale Salad, Serrano Chili, Parmesan and Lemon 19
- Heirloom Tomato and Summer Fruit Salad, Basil and Sherry Vinaigrette 23
- Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 27
- Cream of Tomato Soup, Sourdough Croutons and Cheddar 19

Tasting Menu for Two 298

- Glass of Champagne
- Egg Toast, Caviar and Herbs
- Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade
- Poppy Seed Crusted Salmon, Market Squash and Nasturtium Vinaigrette
- Charred Duck Breast, Berries Cooked in Port and Baby Turnips
- Apple Pie, Cinnamon Ice Cream
- Warm Chocolate Cake, Vanilla Ice Cream

Pasta

- Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 29

Fish

- Poppy Seed Crusted Salmon, Market Squash and Nasturtium Vinaigrette 34
- Steamed Black Bass, Summer Beans and Ginger-Scallion Condiment 42
- Roasted Lobster, Buttery Corn and Carrot-Habanero Emulsion 59

Meat

- Cheeseburger with Russian Dressing and Crispy Onions 26
- Roasted Organic Chicken, Market Beans, Fingerling and Gremolata 37
- Charred Duck Breast, Berries Cooked in Port and Baby Turnips 56
- Veal Milanese, Arugula, Heirloom Tomatoes, Red Wine Vinaigrette 38
- Pepper Crusted Wagyu Tenderloin, Glazed Carrots, Miso Mustard Sauce 58
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 148

Sides

- Summer Beans, Ginger-Scallion Condiment 14
- Sautéed Market Corn, Jalapeño and Lime 14
- Steamed Spinach 12
- French Fries 10

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