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

**Appetizer**
- Egg Toast, Caviar and Herbs 78
- Foie Gras Brûlée, Slowly Roasted Strawberries, Aged Balsamic 27
- Crispy Salmon Sushi, Chipotle Mayo and Soy Glaze 24
- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 26
- Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 21

**Salads & Soup**
- Kale Salad, Serrano Chili, Parmesan and Lemon 19
- Heirloom Tomato Salad, Basil and Sherry Vinaigrette 22
- Watermelon and Coach Farm Goat Cheese Salad 20
- Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 26
- Sweet Pea Soup, Croutons and Shaved Parmesan 18

**Tasting Menu for Two** 278
- Glass of Champagne
- Egg Toast, Caviar, Herbs
- Tuna Tartare, Avocado and Spicy Radish, Ginger Marinade
- Steamed Black Bass, Summer Beans and Ginger-Scallion Condiment
- Pepper Crusted Wagyu Tenderloin, Glazed Carrots, Miso Mustard Sauce
- Peach Pie, Whipped 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 32
- Steamed Black Bass, Summer Beans and Ginger-Scallion Condiment 35
- Roasted Lobster, Buttery Corn and Carrot-Habanero Emulsion 58
- Eggs Benedict, Russ and Daughters Smoked Salmon 25

**Meat**
- Cheeseburger with Russian Dressing and Crispy Onions 25
- Parmesan Crusted Organic Chicken, Asparagus, Lemon Butter 34
- Veal Milanese, Arugula, Heirloom Tomatoes, Red Wine Vinaigrette 36
- Pepper Crusted Wagyu Tenderloin, Glazed Carrots, Miso Mustard Sauce 48
- 28 Day Dry-Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

**Sides**
- Summer Beans, Sesame Vinaigrette 14
- Sautéed Market Corn, Jalapeño and Lime 14
- Potato Purée 10
- French Fries 10