
FROM THE SEA

JUMBO SHRIMP COCKTAIL

blood orange cocktail sauce / horseradish & peppercorn cream 29

OYSTERS ON THE HALF SHELL* ⑧ MKT

cocktail sauce / mignonette / lemon wedges / house hot sauce

YELLOWTAIL CRUDO*

cucumber aguachile / squash / radish / capers / shallots 26

AHI TARTARE*

avocado / edamame / soy yuzu vinaigrette / feuilles de brick / togarashi onions 28

STARTERS

FRENCH ONION SOUP

cheddar / gruyère / crostini 16

BURRATA

seasonal fruits / balsamic pearls / graham cracker crumble / house jam 18

TOMATO BAGNA CÀUDA

onion cream / basil / togarashi / toasted bread 15

FOIE GRAS MOUSSE

pistachio butter / pickled berries / wild berries / sourdough grains / ancho & vadouvan vinaigrette 18

LEAVES & GREENS

MIXED GREENS

local vegetables / honey mustard vinaigrette / walnuts 15

CAESAR*

malted potato chips / anchovy dressing / picked herbs 15

SQUASH SALAD

curry yogurt / pomegranate / toasted grains / ancho & vadouvan vinaigrette 19

gluten-friendly bread available upon request

⑧ gluten-friendly ⑥ vegan ⑦ vegetarian ⑧ dairy-free

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness
please notify us of any food allergy.

20% service charge will be added for parties of 6 or more.

SIMPLY PREPARED

FILET MIGNON*

broccolini / chestnut / marble potatoes / steak sauce 54

LAMB CHOPS*

eggplant dill yogurt / bulgur salad / lamb jus 48

BEEF CHEEK ROAST

root vegetables three ways / cipollinis / bordelaise 45

PASTRAMI-SPICED DUCK

pickled cabbage / black rice / croquette / duck jus 48

SCALLOPS*

potatoes / shrimp beurre blanc / roe / turnips 60

BLACKENED REDFISH

crab & bean ragout / pickled radish / braised kale 47

ORA KING SALMON*

clams / corn chowder / celery root / leeks 44

CAVATELLI PASTA

mushrooms / parmesan / manchego / sun-dried tomato 30

SIDES

CRAB MAC N' CHEESE

🌾 gluten-friendly pasta available upon request 21

ROASTED CAULIFLOWER

corn purée / queso fresco / house spice / chives 15

CHARRED BROCCOLINI

herb yogurt / capers / chili threads 15

TWICE-COOKED POTATOES

oyster aioli / bonito flakes / eel sauce 10

SWEETS

TIRAMISU 🌾

cocoa nib crumb / kahlúa chocolate sauce / vanilla chantilly 14

TROPICAL BAKED ALASKA BOMBE 🌾

passion fruit ice cream / guava curd / torched meringue / pineapple gel / coffee crumb 14

VERY BERRY CHEESECAKE 🌾🥥🌱

cashew cheesecake / sunbutter granola / pecan shortbread 15

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