
FROM THE SEA

JUMBO SHRIMP COCKTAIL 🌱

blood orange cocktail sauce / horseradish & peppercorn cream 29

OYSTERS ON THE HALF SHELL* 🌱

cocktail sauce / mignonette / lemon wedges / house hot sauce *MKT*

YELLOWTAIL CRUDO* 🌱

cucumber aguachile / squash / radish / capers / shallots 26

STARTERS

BRIOCHE LOAF

pull-apart bread / brown butter & parmesan / whipped butter & lemon oil 10

BEEF TARTARE*

filet mignon / traditional accoutrements / soft yolk / lavash 26

FRENCH ONION SOUP

cheddar / gruyère / crostini 16

BURRATA 🌱

peach mostarda / pistachio / arugula / grilled bread 18

TOMATO BAGNA CÀUDA

onion cream / basil / togarashi / toasted bread 15

FOIE GRAS MOUSSE

pistachio butter / pickled berries / wild berries / sourdough 18

LEAVES & GREENS

MIXED GREENS 🌱 🌱

local vegetables / honey mustard vinaigrette / walnuts 15

CAESAR* 🌱

malted potato chips / anchovy dressing / picked herbs 15

TOMATO SALAD

basil pistou / whipped ricotta / sourdough / amaranth 19

gluten-friendly bread available upon request

🌱 gluten-friendly 🌱 vegan 🌱 vegetarian 🌱 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

PASTRAMI-SPICED DUCK*

pickled cabbage / black rice / croquette / duck jus 48

HARISSA-CRUSTED REDFISH 🌱

hoppin' john / parsnip / vadouvan jus 38

SCALLOPS & BACON 🌱

corn pudding / fava beans / cotija / chicharrón 52

CAVATELLI PASTA

mushrooms / parmesan / manchego / sun-dried tomato 30

LAMB CHOPS*

eggplant & dill yogurt / bulgur salad / lamb jus 48

ORA KING SALMON*

clams / corn & clam chowder / celery root 44

FILET MIGNON*

broccolini / chestnut / marble potatoes / steak sauce 54

SIDES

CRAB MAC N' CHEESE

gluten-friendly pasta available upon request 🌱 21

BLISTERED SHISHITO PEPPERS 🌱 🌱

romesco / spiced almonds 12

CHARRED BROCCOLINI 🌱

herb yogurt / capers / chili threads 15

TWICE-COOKED POTATOES 🌱

salsa brava / gruyère / chives 12

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

BERRY DELIGHT 🌱 🌱

cashew cheesecake / sunbutter granola / pecan shortbread 15

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